

# THE NATIONAL

MARCH 21, 1953

# Provisioner

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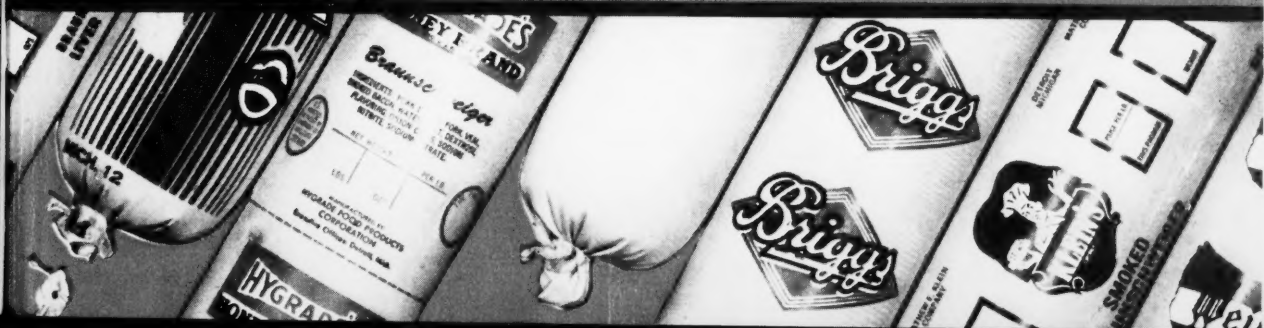
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\* Patent Applied For



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\* Controlled Moisture Vapor Permeability



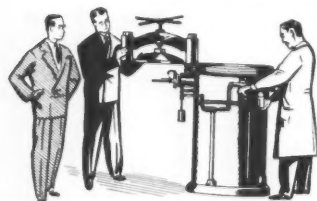


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THE NATIONAL

# Provisioner

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### **Move Ahead on NIMPA Meeting Plans**

Profits in the meat packing industry will be one of the major program topics at the 1953 convention of the National Independent Meat Packers Association, to be held at the Palmer House in Chicago on April 27, 28 and 29. Conventioneers will see as well as hear about recent industry developments; the ANCO-Hormel film on hog immobilization and an American Can Co. movie on meat preservation will be shown. The International Business Machines' film "Piercing the Unknown" will also be presented. Various aspects of prepackaging will be given emphasis at one of the convention sessions. President C. B. Heinemann reports that plans for all convention activities are shaping up nicely and promises that the exposition hall at the Palmer House will be well filled with exhibits of packinghouse equipment and supplies. Room reservations at the Palmer House should be secured by writing to the reservation department at the hotel.

### **All Price Controls Now are Dead**

By Amendment 1 to GOR 44, OPS this week removed all remaining price ceilings. The action is applicable in the territories, possessions and in Puerto Rico, as well as in the continental United States. Although price controls on meat were abolished earlier with respect to the United States, they remained in effect in the territories and possessions until this week's order. OPS officials said that while businesses need not make or keep records of future transactions, they must preserve records required by the regulations under which they formerly operated.

### **U.S. Chamber Favors 90-Day Freeze**

A representative of the U.S. Chamber of Commerce this week told the Senate banking committee that while the organization is opposed to standby economic controls legislation of the S 753 type, it does favor standby 90-day authority (for two years only) to freeze prices, wages and rents in case of war or threat of war.

### **USDA to Push Beef as "Plentiful Food"**

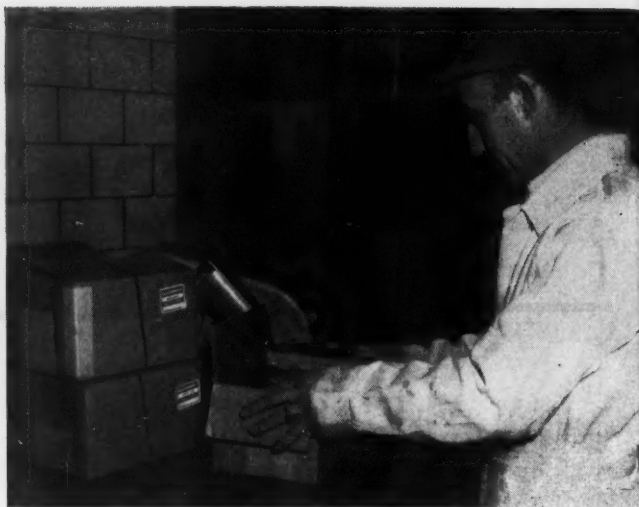
In cooperation with producers, packers and others in the distributive food trade, the U.S. Department of Agriculture is undertaking an intensified merchandising campaign to increase consumption of beef. The Department notes that wholesalers, retailers, hotels and restaurants have been doing an outstanding job of merchandising beef in various forms. All segments of the food industry are being urged to redouble their effort during the period of low prices and large supplies. One chain, Safeway Stores, has reported that it boosted weekly beef sales in February 46 to 70 per cent over those of last year. Beef has placed on the "plentiful foods" list of the Production and Marketing Administration for the first time in history and packers are being urged to revise their advertising to emphasize current values of beef.

### **Beef Cattle Go to — Not From — Canada**

During the week ended March 7, the first after removal of the U.S. embargo on Canadian cattle, the United States shipped 806 head of slaughter cattle to Canada and received only 63 head.



Party Pack package features four different meats.



Woodrow Wangerin, secretary, examines shipping container.

## How local kitchen prepaks 30 sausage products for Immediate Delivery

**W**HILE a variety of consumer packaged sliced sausage meats stimulate self-service sales, they also pose a product inventory control problem. Some of the leading packaged items such as frankfurters and pork sausage move rapidly and in comparatively large volume; others such as sliced jelled tongue move slowly and in smaller lots. Yet, a sausage kitchen must make delivery on all consumer packaged sausage items offered or suffer the loss of customer good will which is certain to result from repeated back ordering.

To be economical, the various sausage packaged must be produced in batch lots that utilize the plant's equip-

ment and man hours efficiently. With equipment designed for a 500 lb. batch, manufacturing 50 lb. batches would obviously lower the productivity of the kitchen and complicate the whole cooking and smoking operation.

Management at Wisconsin Meat Products, Inc., Milwaukee, has solved the problem through specialized packaging, both of the sausage items and the shipping container.

Offering some 20 odd items of sliced sausage in the 7-oz. size, the plant had the additional problem of retaining the shelf life of the sliced item for its normal merchandising cycle.

For these sliced items which constitute about half of its packaged volume, the plant elected to use the Standard Packaging Corp. Flex Vac package. The meats are processed in large molds and sliced to count with U.S. Slicing Machine Co. slicers. They are checkweighed and packaged into pouches with the aid of mandrels. The next step is vacuum sealing with the Flex Vac unit. These sliced items are then placed in a shipping container which holds 16 seven-ounce packages with a billing weight of seven pounds.

The container is the key to the plant's inventory control system. From past sales figures, management has established production quotas for each of the items in terms of a normal distribution cycle. The entire quantity for the lot is produced at one production run. Packaged, the items are placed in the shipping containers which in turn are coded and stored on shel-

ing adjacent to the packaging station. The containers are arranged in a first-in-first-out pattern. Items packaged first are always in the front of the bins; consequently there is little likelihood of the shipping clerk taking cartons out of sequence.

The technique frees production for economic runs, makes cooler space available for incoming product, and assures product delivery. For example, if 500 lbs. of a given product moves in a three-day sales period, this batch, which is economic in terms of equipment utilization, is processed as one batch rather than three small batches on three different days. When the product is properly chilled, the whole batch is sliced, packaged and cartoned. This frees a bay or two in the sausage hanging room. While the cartoned items still require refrigeration they take up less space than the same item hung from sticks.

The products in inventory are tabulated nightly. If sales figures from the day and the day end inventory figures indicate a depletion of a given product, production schedules are modified accordingly.

Items such as the frankfurter or ring bologna, which have a longer shelf life than the sliced meats, are packaged with a Stokes & Smith Pliofilm stretch wrap machine. Frankfurters, placed in Marathon collar banders, are over-wrapped with the S&S unit. The frankfurters account roughly for 30 per cent of the volume of pre-packaged items. The machine also wraps such irregu-



Fabricated animal casing features uniformity in production and easy consumer peeling.

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larly shaped items as chunks, Polish sausage, etc.

The firm, under its "Uncle August's" trade name, has introduced a party pack package of 7 oz. that contains four different sausage items. In the preparation of this novel package, which management states enjoys good sales acceptance, four conventional long molds are used for making the basic sausage meats. These are then divided, remolded with a gelatine solution, chilled, sliced and packaged. The package offers variety in a small weight unit.

In the manufacture of chunk type sausage in the 1-lb. size such as thuringer, the firm uses a manufactured animal casing supplied by Bobsin Casing Co. While retaining the advantages of breathing and natural shrinking with the product, these casings have uniformity of size and shape and permit standardization in production and packaging. An added advantage of the casing is its peelability. It does not cling or adhere to the meat.

### Wilson & Co. Inc., Profit Runs Higher in 1st Quarter

Earnings of Wilson & Co., Inc., for the first quarter ended January 31 were higher than those for the similar period last year. Edward F. Wilson, president, told stockholders this week. The company's dollar sales volume for the three-month period totaled \$193,166,000, which was 2.3 per cent under the preceding year's sales. Tonnage sales were ahead of last year, but product prices were lower.

Pork which was stocked in November and December is now selling about 4c higher. This improvement in inventory value should help earnings, Wilson said. With prospects for a promising fiscal year in 1953, Wilson stated that stockholders may be "reasonably hopeful" about resumption of dividend payments.

### Illinois Meat Legislation

Creation of a state meat inspection agency has been proposed in the Illinois legislature to provide for inspection of meat by the state's Agriculture Department effective January 1, 1954. The proposal would carry a \$400,000 appropriation. Slaughterhouses, meat canneries, sausage factories and meat processors would have to pay a \$25 state inspection fee under the proposed law. The livestock producer who slaughters his own animals and sells locally would be exempt.

### Gamma Globulin By Armour

Armour Laboratories and the National Foundation for Infantile Paralysis have reached an agreement under which Armour will provide gamma globulin for about 60,000 doses per month this summer for protection against polio.



## Promote Franks as Tasty Snacks at Movies

**A** LONG WITH its traditional stirrings, the advent of spring will see the opening of another drive-in movie season with operators seeking to surpass even last year's booming business.

Encouraged by the enthusiastic acceptance of its four one-minute trailers introduced last summer, Armour and Company, Chicago, has just completed eight more full-color shorts designed to announce intermission time at the drive-ins and stimulate viewers' appetites for frankfurters and other refreshments.

Built around a singing jingle format, the shorts show appetite stimulating scenes of family groups and teen-agers enjoying a variety of intermission refreshments. Music is provided by Bing Crosby's "Starlighters."

Offered at no cost to drive-in operators, the films already have been shown in nearly 600 out-door theaters. Armour sales executives are hoping to reach more than twice as many theaters this season.

Reports from operators around the country attest to the cash registering ability of the films.

The concession owner of a large Chicago drive-in noted a 9 per cent increase in total business after using the intermission trailers.

The first night the Dude Ranch Drive-in at Maryville, Mo., showed one of the Armour shorts, hot dog sales shot up 25 per cent.

The most dramatic example, however, of the way the Armour films converted appetite appeal into refreshment stand business occurred at the Sandy Drive-In, Portland, Ore. Based on its average sales, the theater ordered a four-day supply of franks.

On the first night the shorts were shown, Charles Madden, general foreman of Armour's Portland plant was in the audience with his family. During intermission he purchased several hot dogs and chatted with the concession manager to whom he identified himself as an Armour man.

Shortly after the movie resumed, a call came over the loudspeaker asking the gentleman from Armour to hurry to the refreshment stand.

Madden complied and, to his surprise, received an "emergency" order for 72 additional pounds of franks.





## Many Industry Factors Work to Make Fight on VE More Effective

**D**EVELOPMENT of a workable program for eradication of VE, which would involve minimum dislocation of the trade in livestock and meat, continued to occupy the attention of state and federal officials, packers, livestock marketing agencies and others this week.

As of March 13 there were areas of varying size in 17 states and the District of Columbia under federal VE quarantine; the entire state of California was under such a restriction. Quarantine was lifted as of March 13 for one county each in Florida, Georgia and Texas, and was imposed in the District of Columbia, two counties in Nebraska and one county each in Florida and Texas.

At midweek hogs were again moving normally from the Chicago yards after a short-lived VE scare. The quarantine on the Indianapolis yards was lifted.

The tie-up at Indianapolis, which had involved a large number of hogs, resulted in representations to Secretary of Agriculture Ezra T. Benson by a delegation of Indiana farmers, Indianapolis market agencies, stockyard company interests and meat packers.

The group asked for the declaration of an "extraordinary emergency" by the Secretary so that the federal government could pay 100 per cent indemnity to any packer, farmer or other member of the industry for loss incurred in condemnation, quarantine or processing of hogs, either having VE or suspected of having VE.

The alternative proposal submitted, as outlined by C. J. Renard and W. J. Nolte, spokesmen for the Indiana group, was to permit the packer to slaughter all hogs in a shipment that did not definitely show VE infection; recommended legislation prohibiting interstate movement of commercially garbage-fed hogs; require real definite proof that a herd is infected, and abolish quarantine upon suspicion.

Senator Homer Capehart, sponsor of the Indiana group, made a strong statement in which he said, "We have got to put an end to the stopping of important operations in this industry."

True D. Morse, assistant Secretary of Agriculture, stated that this matter is being given priority and that a national committee is working on a long-range program.

Mr. Clarkson, deputy administrator of ARA, said it is the government's policy to quarantine hogs when they are known to have been exposed to VE. It was pointed out however, that the Indianapolis stockyards had been quarantined for nine days and no VE had been found there.

E. E. Schwitzke, president of the Eastern Meat Packers Association, protested against failure of the govern-

ment to deal adequately with the problem of uncooked garbage which he considers to be the heart of the whole problem.

C. B. Heinemann, president of the National Independent Meat Packers Association, suggested that the slaughterer be permitted to isolate and quarantine any animals definitely showing VE symptoms, and that the packer then be allowed to slaughter all other hogs in the lot immediately. He explained that this would remove the danger of any further spread of the disease, which almost invariably occurs when "clean" hogs are held in pens and exposed to infection, and would reduce the economic loss to a small fraction of the amount being suffered under the methods now used. He pointed out that it would preserve many tons of fine meat from the "processing tragedy" fostered by the USDA, and that the meat could, when released, move through customary channels to be marketed as wholesome, attractive meat, instead of the unattractive product resulting from the USDA processing method.

"The overall seriousness of the problem has not been brought home to all members of our industry, but we hope in Indiana to take the lead in seeking a unified, comprehensive, federal program that is fair and beneficial to everyone in the country from the far-

### America's Dairyland May Permit Milk in Sausage

Having worked themselves into a tizzy over the discovery that sausage manufacturers of Wisconsin—America's Dairyland—may not legally use dry milk solids in their sausage, dairy and agricultural interests, meat processors and state officials have come up with a solution in the form of an amendment to the state law. Under the proposal, supported by the Wisconsin Council of Agriculture Cooperatives, up to 3½ per cent dry milk solids would be permitted in sausage and added moisture would be limited to 10 per cent.

Meat packers and processors opposed an initial proposal which would have permitted addition of dry milk solids up to 5 per cent, but are not likely to challenge the new amendment.

Meanwhile the state department of agriculture has notified a number of sausage producers that they must stop using dry milk solids. For many years the material has been employed by meat processors of the state in the belief that since it was not specifically prohibited, and was acceptable as an additive in many states and in federally inspected plants, that it was not illegal to use it in Wisconsin.

mer to the packer," was Renard's closing comment.

The American Meat Institute this week urged its members to support state legislation to bring raw garbage feeding under control. The Institute reported that there are 21 states where legislation requiring garbage cooking has been introduced. Similar laws have been adopted in eight states. Legislation is either being studied or prepared in 13 other states where specific measures have not been introduced, or where the state legislatures do not meet until later this year or in 1954.

The U. S. Department of Agriculture is still moving ahead with the eradication program developed by its VE advisory committee—a program endorsed by THE NATIONAL PROVISIONER in the issue of March 7. Efforts are being made to draw up amendments to the 1905 law which would strengthen the authority of the Department in dealing with the disease, and would enable the Secretary to prevent its spread and regulate the movement of hogs and hog products, vehicles used in their transportation, etc.

Stringent regulations which would be employed by the BAI in carrying out the federal phase of the eradication program have been drawn up and copies have been sent to the governors of the 48 states by Secretary Benson. The Secretary pointed out that the proposed regulations are a "means of fulfilling our obligation to the states by controlling interstate movement of swine and swine products in such a way as to protect those states that are free of the disease and those states which are taking adequate measures for the eradication of the disease."

Noting that the federal government wants to be helpful in the states' programs as an integral part of the national effort, and that most states find they urgently need additional legislation, Secretary Benson emphasized that "an effective eradication program must include strict quarantines applied to affected premises and control and official supervision over garbage-fed swine and garbage feeding premises. These controls, being local in nature, have traditionally been exercised by state authority."

### Mexico's Cattle Population Increase

The number of cattle in Mexico has increased from less than 12,000,000 before the outbreak of foot-and-mouth disease to approximately 15,000,000 head. Arturo H. Orci, president of the National Cattlemen's Confederation attributes the increase to better breeding and federal government credits to cattlemen. Orci has also urged that the four exporting periods be modified to enable cattle to reach proper shipping weights.

*Prior to 1600, England averaged about seven severe famines a century.*



# Pre-packaged Meats Arouse Retailer Interest

**A**RE independent butcher shop operators actively interested in self-service meats? If the interest shown at a recent meeting sponsored by the Meat and Food Retailers of Metropolitan Chicago, Inc., is indicative, the answer is a resounding yes.

The butchers are perplexed, however, about the mechanics of self-service. Many have looked to their packinghouse suppliers for self-service meats and been disappointed. They are treading lightly before taking the jump. Not only do questions of trimming, packaging and pricing prove somewhat puzzling, but the main unknown is customer reaction. The "friendly" butcher is hesitant about doing anything that might upset the cordial relations he has with his trade.

In an effort to help independent butchers resolve the question of self-service vs. service operations, the association manager, John T. Tunzer, invited two guest speakers to the meeting.

The first, John Marhoefer, president of Marhoefer Packing Co., Chicago, told the audience that self-service is here to stay. Marhoefer, whose firm pioneered in self-service meats merchandising, said it cost something to enter the field from the packer standpoint. His firm spent over \$100,000 to develop the stretch wrap technique. Marhoefer said that five packaging machines which cost \$5,600 each two years ago are obsolete today.

Yet, he said, self-service meat merchandising in terms of retail butcher experience is a paying proposition. He cited the experience of the Dixie Home Stores chain in the South. One of the store managers placed a 24-ft. self-serve sausage cabinet at the check-off station. More meat was sold from this case than in the whole meat department.

Marhoefer cautioned the dealers to watch closely the temperatures of their self-service cases as packaging in no way increases the keeping quality of the meat. He branded as erroneous the idea that packaged meats sell themselves. Further, the date on the packaged meats has to be watched and the product moved during its normal shelf life.

The next speaker, Jack Dicki, director of sales research, Tyler Fixture Corp., Niles, Mich., assured the butchers that self-service is a money maker, but cautioned them against thinking that it is a panacea for all the troubles of the retail meat dealer.

Dicki told how he opened a self-service meat market in California in 1942 when the only packaging material was one type of cellophane that darkened the cut fresh meat within 20 min. Yet, he said, the convenience of the packaged meats increased sales ten times within six months. For the past few years the speaker has traveled throughout the country collecting data on self-service experience.



Interested retail butchers gather around refrigerated case of pre-packaged fresh meats.



Jack Dicki, director of sales research, Tyler Fixture Corp., Niles, Mich., addresses the dealer audience. Other speakers are Jerry Souts, president, Meat and Food Retailers of Metropolitan Chicago, Inc., and John Marhoefer, president, Marhoefer Packing Co., Chicago.

He asserted that nine out of ten shoppers will look at the self-service meat display and make their selection from the case. Only one may request service. He declared that freshness is a must in self-service meats. Under no condition should any aged meat be used for self-service packaging. The maximum time from kill to sale in packaged meats is seven days, he said.

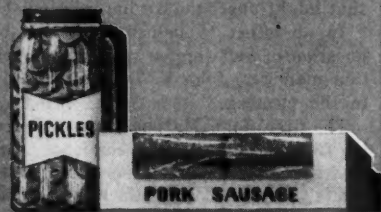
Sausage meats and poultry demand an equally strict adherence to freshness.

The speaker told his retailer audience the practice of unloading meats from a delivery truck and then failing to take them into the cooler is still common. If foods are to be packaged, they must be placed immediately in a cooler with a capacity sufficient to pull down the gained heat.

In the actual purchasing and packaging of the meats, he recommended the operation be performed in maximum units. If the butcher is to sell five pork loins during the week, he should package these loins at one time. The butcher must start getting ready on Monday for the Saturday trade which still accounts for over 70 per cent of the business, he stated.

Dicki said when kept in properly designed refrigerated

(Continued on page 30)



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**Meat Industry Suppliers**  
CREATORS AND MANUFACTURERS OF FINE FOOD SEASONINGS

# PLANT OPERATIONS

## IDEAS FOR OPERATING MEN

### Better Product at Greater Economy Result Of New Lard Setup at Hoffman Bros.

Greater economy, the ability to process fat backs and a better end-product were the objectives sought by Hoffman Bros. Packing Co. of Los Angeles in the recent modernization of the firm's lard department.

The Hoffman Bros. company manufactures a popular line of sausage products and cures bacon, hams and other pork products. It does not slaughter hogs but buys a large volume of pork in the form of dressed carcasses; its lard fats, therefore, are of the cutting variety rather than being a mixture of kill and cut. Until a few months ago Hoffman rendered its lard in open kettles and was forced to sell fat backs to other Los Angeles houses because of inability to handle them. The open kettle process was not only costly, laborious and limited in capacity, but also the product made by it was not welcomed by the bakery trade.

Executives of the company—including I. H. Hoffman, president; Manuel Hoffman, vice president; Ed H. Hoffman, secretary treasurer, and Julius Hoffman, sales manager—decided that dry rendering housed in a new addition, along with pressing, filtering, plasticizing and packaging equipment, would solve the firm's lard problems. It was realized, however, that the dry rendering cooker must be loaded in some unconventional manner since the Hoffman

plant is one story in height and has no basement. The plant is hemmed in close to the Los Angeles river and space for horizontal expansion is limited.

The concrete and steel addition to house the new lard department was built at one corner of the existing plant with a floor level about 3½ ft. lower than that of the main structure. The Globe Company 7,500-lb. dry melter was spotted parallel and close to a doorway opening into the plant; between the doorway and melter was erected the steel framework which carries the rails, platform, skip hoist and hopper used in charging the melter.

Reference to the photos below will show how the charging mechanism operates. Fats are brought in barrels and trucks to the skip as it rests at the main plant floor level. Fat is dumped into the skip in 300- to 350-lb. batches and the operator pushes the button starting the hoist which raises the skip load of fat vertically along rails to the hopper set in the charging dome of the dry melter. The charging cycle continues automatically unless the skip is stopped somewhere by the operator; when the skip has been raised to its discharge point it strikes a limit switch and then descends slowly for another load of fat. A 3 h.p. motor is employed to raise the skip. The charging hopper swings up by pulley when the hatch

of the melter must be securely closed.

Fat and cracklings are cleaned from the charging mechanism and dry melter by filling the skip with hot water and dumping the water into the hopper and melter. Agitation completes the job, although it is sometimes necessary for a workman to enter the melter to remove caked material.

Hoffman executives believe that good lard can be produced only by careful, low-temperature processing under close control. The melter is equipped with three indicators—internal temperature and shell and internal pressure—and these are all watched closely. Rendering is done at atmospheric pressure and within a 225 to 250° temperature range. The lard and cracklings are tested every 15 minutes after the first hour of melter operation and are checked even more frequently as the end point of the cook approaches.

Rendering of a 7,000-lb. melter load usually begins around noon (after the day's cutting has been completed) and is finished in 2 hours and 10 minutes to 2 hours and 30 minutes.

Rendered lard is pumped to the stainless steel settling tank through several strainers. After settling overnight, and while the temperature of the product is still between 100 and 120° F., the antioxidant G-5 is added in a stainless steel mixing tank. The lard is then plasticized in a Votator lard processing unit and filled into large cans or other containers.

### X-Ray Device Checks Cans for Proper Filling

An automatic device which "sees through" cans of food, detecting whether they are properly filled, has been developed by engineers of the General Electric Company's X-Ray Department, Milwaukee. The unit takes advantage of a recently discovered property of cadmium sulfide crystals, namely, their tendency to change their minds and become conductors instead of insulators of electricity under the influence of x-rays.

As the cans race through the x-ray beam at the rate of 900 per minute, they are penetrated by a thin beam from an x-ray tube operating at 80,000 volts. If the beam gets through, it hits the tiny crystal, which in turn allows the passage of huge quantities of electrical current.

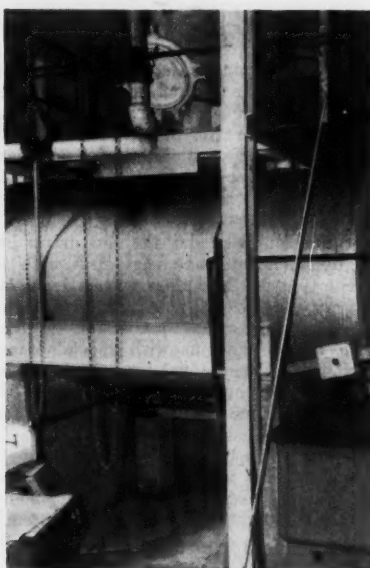
A faulty can which allows the beam to go through is blown off the assembly line by an air blast initiated by the electrical circuit. The crystal immediately returns to its old self as an insulator and continues to allow properly filled cans to pass.

The x-ray unit is so sensitive that it will detect an under-filled or over-filled can within 30 drops of liquid, or 1/64 in..

*Indians of the West tried hard to kill oxen hauling covered wagons because they considered oxen "bad medicine" for the buffalo.*



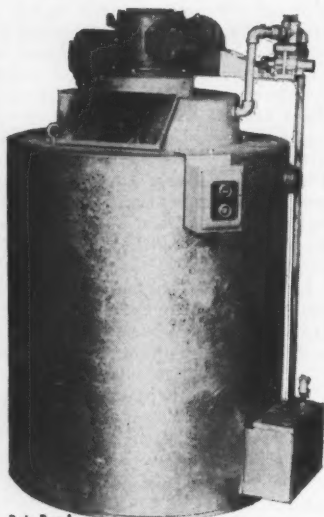
Charging skip and hopper.



Valve control from floor by chains.



# THE GENUINE COL-FLAKE ICE MACHINE



Pat. Pend.

## Super-Cooled—Dry Flake Ice

- means: • **LONGER PROTECTION!**  
• **UNIFORM TEMPERATURE!**  
• **NEW ECONOMY!**

### for the Packer and Sausage Maker

Here is the ideal Flake Ice producer for use in the preparation, preservation and shipment of meats and meat products. COL-FLAKE with its high refrigerant qualities offers better protection . . . longer!

- TROUBLE-FREE • SANITARY**  
• **EASY TO HANDLE**

Ruggedly built for long, trouble-free life. No jamming . . . no knife sharpening. Stainless steel and chromium-plated parts used extensively. Readily accessible at all points for inspection and easy-cleaning. COL-FLAKE actually flows . . . can be handled mechanically.

### MODELS FOR SMALL, MEDIUM, LARGE PLANTS

Model 3-A capacity: 3 to 5 tons per 24 hours. Model 7-A capacity: 7 to 9 tons per 24 hours. Model 12-A capacity: 12 to 16 tons per 24 hours.

### PROMPT SHIPMENT!

## THE ALBRIGHT CO.

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## Needed! More In-Plant Truck Driver Training

By H. NYE JOSLEYN

**A**N ORGANIZED program for training industrial truck drivers will save many times its cost in promoting efficiency of truck operation and reduction of damage to the product and equipment.

Inexperienced new drivers have severely damaged trucks by running them off docks, colliding with and knocking down racks and partitions. They have injured personnel, tipped trucks of meat and otherwise damaged product. Training and discipline in maintaining a good set of driving rules can overcome 90 per cent of this kind of trouble.

Investigation shows that there is little or no training of industrial truck drivers in most meat packing plants. Urgent need for training is made evident by reports from production heads, maintenance departments, and safety programs.

Training of the new man will, through additional understanding of the job, enable him to surpass the untrained operator in efficiency and speed of production.

Under a practical method of training, the truck driver should become acquainted with certain pertinent facts before he is even allowed to get on a truck. He should be instructed in the fundamental construction, durability, and limitations of the vehicle. Industrial trucks are expensive equipment. The cost of unskilled or careless handling can come close to counterbalancing their known advantages.

Under a recommended three-day training program the first morning is spent in learning the controls, the capacity, the load limits, the vulnerability, the required cleanliness of both the truck and the product, and how to check the truck for proper lubrication. In the afternoon he tries out the truck becoming familiar with the use of the controls. He learns about safe operation as well as where and how the truck is stored and serviced.

The following day the new driver begins to learn maneuvers, first with an empty truck and then with a load. He practices safety, speeds, and smoothness of operation. Instruction is given in traffic problems with special attention to his individual job and the speed with which he is expected to work. He is left alone for short periods and given easy assignments.

The third day the recruit is put to work on his job and left largely alone. The succeeding day the driver should have sufficient know-how of the truck and work to do a satisfactory and efficient job.

Strict observation of the following suggested rules will serve as a worth-

while effort for drivers in any plant:

1. Before starting to work check the brakes, the lubrication, and the action of the controls. Reversing controls are not a substitute for brakes.

2. Passengers must not ride on trucks. If an unauthorized person jumps on cease operation at once.

3. Keep to the right whenever possible. Watch out for hand trucks and pedestrians.

4. Sound horn when approaching blind alleys, doors, and exits. Sound horn when approaching another truck or worker.

5. Use extra care on slippery floors. Remember that positive movement on slippery floors is as uncertain on wheels as on foot.

6. Horseplay or trick riding is not tolerated. Many people have been permanently injured by this kind of carelessness.

7. Slow down when visibility is doubtful. Steam from vats or during cleanup can make driving hazardous.

8. High loads that necessarily obscure the vision should be trailed. Watch clearances closely when transporting tierces that are wider than the truck.

9. Always face the direction of travel. Do not back up blind even for a few feet.

10. Do not drive lift trucks with the platform or forks elevated.

11. Never use damaged skids, loading plates, or pallets. Push them to one side and report them at the earliest opportunity.

12. Do not drive with greasy or wet hands. Carry a wiping rag to use after picking meat off the floor or handling greasy containers.

13. When finishing work leave the truck at a designated place and remove the key. Make a written report of needed repairs or service.

## Protect Meat Vehicle Insulation With Fans

While constant washing of meat truck interiors is a necessary sanitary procedure, it is also a factor in truck body maintenance. The hosing discourages bacterial growth but encourages water logging and the eventual breakdown of insulation material used in truck bodies.

Hosed down, scrubbed and then hosed down again, trucks are frequently left to dry by themselves. A portion of the water that fails to evaporate rapidly permeates the body structure.

To forestall this damage and increase the useful life of truck insulation one large packer installed several large, fully-enclosed fans in its garage. After trucks are washed, the fans are positioned to blow air directly into the body. The warm garage air quickly dries the truck interior. Cost of providing and operating the fans has more than been repaid in longer truck body insulation life, plant management asserts. The packinghouse does its own truck body rebuilding.



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***Major Advance  
in Hog Processing***



Tunnel for immobilizing hogs with carbon dioxide in plant operating a chain of 200 hogs or more per hour. Each hog is kept in the tunnel for approximately one minute.

Carbonic gas has revolutionized hog slaughtering methods overnight . . . has changed hog shackling and sticking from a dirty, dangerous and expensive job to a clean, orderly and controlled operation.

What this means to meat packers in overhead operational savings is a success story all by itself.

For the first time, scientific and humane handling of hogs has been incorporated in the kill room. The principle of hog immobilization\* eliminates the squealing frenzy of the pen entirely. Pigs are simply put to "sleep" so they can be shackled in seconds, then stuck

quickly and precisely. Here, at last, is "white glove" slaughtering that results in smoother production and increased yields of both major and by-products.

Hog immobilization by carbonic gas permits the processing of "the perfect pig" — unbruised, hinds intact, hams whole — with excellent blood recovery. The process is officially approved by the Meat Inspection Division of the Bureau of Animal Husbandry.

CO<sub>2</sub> systems in a wide range of sizes and types are available. Write for details about the big economical advantages of hog immobilization with carbonic gas.

\*Licensed under U.S. Patent 2,526,037—Geo. A. Hormel Co., Austin, Minn.

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A DIVISION OF AIR REDUCTION COMPANY, INCORPORATED

### Kahn's Sons Co. Elects Scheumann Vice President

Marcus C. Scheumann, who has been associated with The E. Kahn's Sons' Co., Cincinnati, O. in various capacities since 1915 and who became general superintendent of the firm in 1935, was elected a vice president of the company at a meeting of the board of directors.



M. C. SCHEUMANN

Other officers, all re-elected, are Milton J. Schloss, president; Louis

E. Kahn, executive vice president; Abraham P. Buchsbaum and Robert W. Sander, vice presidents, and Robert L. Moran, secretary-treasurer. The directors were also all re-elected.

### D. G. Heugly Made General Superintendent at Cudahy

The Cudahy Packing Co., Omaha, Nebr., announced the appointment of D. G. Heugly as general superintendent of all packing plant operations. Heugly formerly was at the North Salt Lake, Utah plant, and has been with Cudahy for more than 25 years. He has served the firm as sales clerk, manager of credits and purchases, office manager, and assistant to the manager. He had been manager at Salt Lake City since 1947.

E. C. Garrity, until recently manager of the Midwest Meat Co., Salt Lake City, Utah, succeeded Heugly at North Salt Lake. Garrity started work at North Salt Lake in 1943 as assistant superintendent.



THREE PRIZE BROWN SWISS BULLS, a gift of Cleveland industrialist Isaac Evans to the people of the Philippines, were given a special ride from their farm near Cleveland to ship-side at New York. Due to an advanced sailing date the animals would have missed the boat but for Roy Freuhauf, president of Freuhauf Trailer Co., who sent a deluxe trailer to speed them from Cleveland to New York. The bulls will be placed in artificial insemination stations and are capable of siring 10,000 calves each per year. Evans, fourth from left, has given during the past ten years 39 such prize animals, valued at \$500,000, to people of other lands to help them build up their depleted livestock herds. He is president of The Master Mechanics Co., Cleveland.

### National Meat Packers, Inc. Buys Vanderburg Plant

The former Vanderburg Packing Co. plant of National City, Calif., has been taken over by National Meat Packers, Inc., with G. B. Ottonello as full owner. The concern will be operated under the National name. Recent remodeling of the plant, at an estimated cost of \$150,000, has provided a new sausage kitchen, cutting room and other facilities. The plant has also been fully modernized. Future plans call for the construction of new and larger curing facilities.

### PERSONALITIES and Events OF THE WEEK

►Miro Packing Co., 7071 Santa Monica blvd., West Hollywood 46, Calif., is opening a federally inspected meat plant. Prefabricated cuts will be supplied to the canning and sausage industries and hotel and restaurant suppliers.

►The hog embargo due to vesicular exanthema in Alabama and Georgia has resulted in the shutdown of The Provision Co., Columbus, Ga. According to Paul Wren, general manager, operations will be suspended until the embargo is lifted.

►Richard W. Shaw, president, United Packing Co., Wheeling, W. Va., announced the purchase of a plant in Sistersville, W. Va., to process sausage, smoked and fresh meats. Shaw also said that United's plant in Benwood, Wheeling, W. Va., is being expanded and modernized.

►Tempe Meat Packing Co., Tempe, Ariz., is considering the enlargement of present facilities to provide increased chill room space and enlarged



KINGAN & CO., one of the co-sponsors of the fourth annual Hoosier Spring Barrow and Ton Litter Show, in progress in Indianapolis this week, held a pre-show press "kick-off" banquet. Shown are Kingan officials T. T. Sinclair, vice president, who served as toastmaster; L. B. Peggs, director of livestock procurement, and Indianapolis Mayor, Alex M. Clark.

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... that's the trend today, self-service. And popular chunk style boneless ham in VISKING Fibrous Casings is sized just right for fast moving self-service operations.

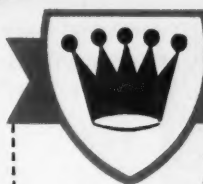
From meat case to customer's kitchen —each ham chunk in extra strong VISKING Fibrous Casings prominently features your own brand identification. Retailers and customers get a better buy.

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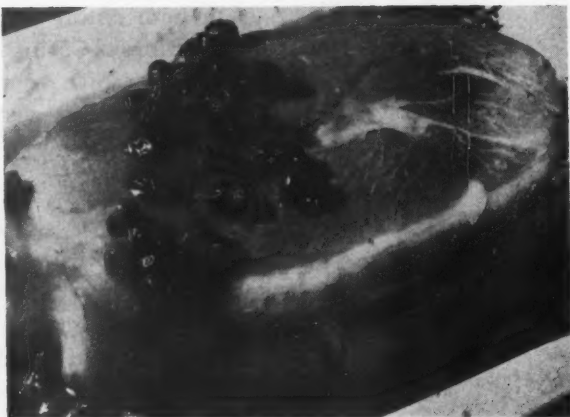
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Every packer knows the problems involved in curing hams, but not all packers know the very simple way to be sure of top quality hams always — Custom Complete Ham Cures.

The compounding of every Custom Ham Cure is aimed at securing the finest possible flavor and good yields, too. Every ingredient is carefully chosen to guarantee top flavor, fine color and a minimum of shrinkage. In case after case, Custom Complete Ham Cures have increased yields as much as 25% to 30%.

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See your Custom Field Representative soon and have him show you how to increase profits through better quality and reduced shrinkage. There's a Custom cure to suit every taste and every processing requirement.



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Manufacturers of Quality Foods & Food Ingredients

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### Dan D. Casement Dies

Dan D. Casement, colorful cattle feeder and breeder and staunch exponent of free enterprise, died recently at his home in Manhattan, Kan. The 84-year-old cattleman had been ill for about a year. Casement was a director of the International Livestock Exposition. His livestock, which included quarter and draft horses and market hogs, as well as Ayrshire and Hereford cattle, won awards at many shows. He was a stout friend of the meat processing industry and an enemy of the AAA and the other alphabetical agencies which sought to regulate agriculture and industry during the days of the New Deal. He attacked the exponents of planned economy with vim and pungency and called the AAA amendments of 1935 "a flagrant violation of the bill of rights." Casement also aided in efforts to promote meat consumption through such agencies as the American Meat Institute and the National Live Stock and Meat Board.

holding coolers. Robert Poer heads the concern.

►Gustave Ahlen, chief engineer of Stridh Machinery Co., Gotenberg, Sweden, is returning to Sweden after spending four months in the United States. Sylvan Kadison, vice president, Harry Bobsin & Co., reported that during Ahlen's stay all their beef casing cleaning plants installed the patented Stridh machinery which is manufactured in Sweden.

►The newly formed O. K. Packing Co. is now in operation in its plant at 2401 S. 19th ave., Phoenix, Ariz. The concern specializes in beef slaughtering and will kill approximately 100 head weekly. Willis Kinsey is senior partner.

►Zounes Meat Farm, meat wholesaling and processing concern of Chula Vista, Cal., has remodeled its plant to conform to California state inspection requirements. The firm installed additional smoking and processing facilities and is in the process of completing additional cooler space. Pete Zoune heads the concern.

►The Henry Lohrey Co., Pittsburgh, closed down its plant for an indefinite time because of a stalemate in contract negotiations with the AFL Meat Cutters & Butcher Workers, Local 424, and AFL General Teamsters, Local 249. W. M. Yeager, president and general manager, said that the move was made to put the company in a better bargaining position and disclosed there had been no strike threat by either union involved.

►Harold G. Helchen recently joined the South Side Packing Co., Milwaukee, Wis., and will be associated with the sales department.

►Cliff L. Hodgert, Salt Lake City, Utah, formerly associated with Cudahy Packing Co., Omaha, Nebr., as vice president and director, has been



named president and general manager of the Arizona Pre-Cast Concrete Co., Mesa, Ariz. Hodgert is also associated with Archie McFarland and Sons, meat packers.

►Herman A. Swedlund, chief of the U. S. department of agriculture crop and livestock estimating service in Washington state, died recently in Seattle. Swedlund served USDA in Sacramento, Portland, and Denver for 20 years.

►Zenith Meat Co. is expected to construct an addition to its plant at Wichita, Kan., that will house a new sausage kitchen and order assembly room and permit increased production in other departments.

►Thomas L. Johnson, engineer and manager of the standards and methods department of Kingan & Co., Richmond, Va. for 12 years and recently with the Small Defense Plants Administration, has joined the staff of George Fry & Associates, Chicago, Ill.

►Canadian Renderers Association has been formed by producers of animal proteins and inedible fats in the Dominion. R. A. Stone of Wm. Stone Sons, Ltd., has been elected president of the new group and William Young of Gordon Young, Ltd., is secretary.

►Hector M. Reynal, well known to U. S. packers, died recently after an automobile accident. Reynal was general manager of Empacadora de Chihuahua, S.A. Chihuahua, Mex.

►The Coffeyville Packing Co., Inc., Coffeyville, Kan., reports that its construction project of enlarging and rebuilding of stock pens is nearing completion. A new building housing rendering operations and the plant's boiler room was completed in 1952.

### Meat Trade Institute Holds Annual Dinner Dance

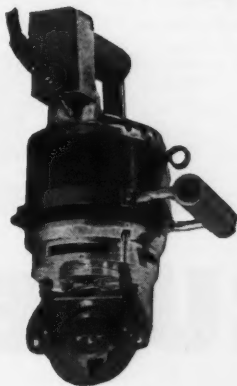
The annual dinner and dance of the Meat Trade Institute, Inc., New York, was held recently at the Plaza hotel. Leading firms of the meat packing and allied industries were presented.

Members of the dinner dance committee were: John Krauss of John Krauss, Inc., chairman; Paul J. Arneith, Arneith's Pork Store; Andrew J. Deile, Herman Deile, Inc.; Frank D. Orzechowski, Orzechowski Provision Co.; Max Ramelmeier, Mott Haven Packing Co., and Harry White, jr., White Packing Co., Inc.

The officers and directors of the Institute are: George W. Kern, George Kern, Inc., president; John Krauss, vice president; Karl Ehmer, Karl Ehmer, Inc., secretary, and Jerry H. Freirich, Julian Freirich Co., treasurer. Directors are: Charles H. Bohle, Bohle, Inc.; Frank Brunckhorst, Boar's Head Provision Co., Inc.; Anthony DeAngelis, Adolf Gobel, Inc.; Deile; Max Kollmer, Kollmer's, Inc.; Lester Levy, Plymouth Rock Provision Co., Inc.; Orzechowski, and Henry C. Wiebke, Hugo & Wiebke, Inc.

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CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

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# **CURE**

**For the Complete Processing of Bacon**  
**in 12 HOURS**

... when used with **PRESCO HYDROJET** for infusion of properly chilled fresh pork bellies

- ★ With **THE PRESCO HYDROJET**, bacon processors can reduce normal curing time under refrigeration to about 48 hours when conventional curing materials are used.
- ★ But by using **PRESCO FLASH CURE** in conjunction with **THE PRESCO HYDROJET**, this entire curing period can be eliminated ...

- ★ Refrigerated space is required only for chilling
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- ★ Excellent color, flavor and holding qualities

**PRESCO FLASH CURE** is manufactured and sold only by

**PRESERVLINE MANUFACTURING COMPANY**

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## RECENT PATENTS

The information below is furnished by patent law offices of  
**LANCASTER, ALLWINE & ROMMEL**

468 Bowen Building  
Washington 5, D. C.

The data listed below are only a brief review of recently issued pertinent patents obtained by various U.S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

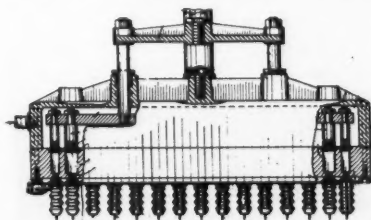
No. 2,627,466, **METHOD OF PRODUCING SKINLESS FRANKFURTERS**, patented February 3, 1953, by Jean L. Lewis, Baltimore, Md., assignor of one-third to Sidney Feinberg, and one-third to Benjamin H. Fogelson, both of Roselle, N. J.

This method comprises stuffing a hydrolabile plastic tube with a sausage mix, smoking and cooking the sausage encased in the tube and contacting the casing with an aqueous liquid for a time sufficient to partially disintegrate the casing and then removing the casing.

No. 2,627,470, **PACKAGE**, patented February 3, 1953, by Oscar E. Seiferth, Chicago, Ill., assignor, by mesne assignments to Voss Brothers Manufacturing Co., Davenport, Iowa, a corporation of Iowa.

A packaging structure is disclosed by means of which a number of link-type sausage are individually branded and connected together side-by-side in a straight row, with the structure being constructed of flexible paper material and consisting of a series of loop portions and a series of intervening web portions.

No. 2,628,552, **MEAT CURING DEVICE**, patented February 17, 1953, by Thomas A. D. Jones and Cornelius E.

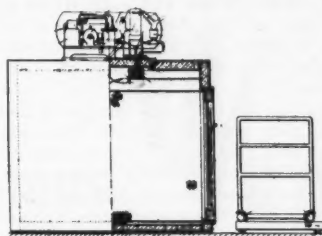


Kilby, Indianapolis, Ind., assignors to Kingan & Co., Inc., Indianapolis.

In this apparatus there are a curing liquid pump including a hollow needle having discharge apertures in its side wall at spaced intervals along its length and adapted to penetratingly enter the meat to be cured; a device for forcing the curing liquid through the needle

after penetration, and a flexible tubular closure member sealingly engaging the end of the needle beyond the discharge aperture nearest the point of the needle and having a discharge opening at its top; this flexible tubular member being collapsible with the penetration of the needle into the meat to be cured.

No. 2,629,232, **PROCESS AND APPARATUS FOR AGING MEATS AND STORING VEGETABLES**, patented February 24, 1953, by Allen Latham, jr., Jamaica Plain, Mass., assignor, by mesne assignments, to Hod-

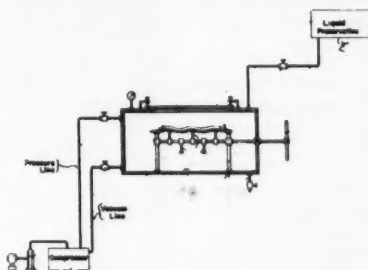


ges Research and Development Co., San Francisco, Cal., a corporation of California.

A refrigeration structure is provided having porous walls spaced from the side walls and in communication, by way of air ducts, with refrigerating coils and a fan.

No. 2,629,311, **APPARATUS FOR PRESERVING MEAT**, patented February 24, 1953, by Robert C. Graves, Washington, D. C.

This apparatus comprises a flexible screenlike table in the compartment of



a container for supporting a body of flexible meat, such as a belly of bacon, a clamp for clamping the belly in position upon the table against movement from the table while the table is being flexed, means to subject the compartment of the tank to vacuum or superatmospheric pressure, means to supply a liquid preservative to the tank, and a drain for the liquid preservative from the tank.

No. 2,627,473, **BACON CANNING**, patented February 3, 1953 by George E. Brissey, Chicago, Ill., assignor to Swift & Company, Chicago, a corporation of Illinois.

A method of inhibiting gas-formation in vacuum-packed unprocessed canned bacon is disclosed which comprises treating the bacon with sufficient fluconic acid to reduce the pH of the bacon to within the range pH 4.5-5.2.

No. 2,628,758, **PACKAGING MACHINE**, patented February 17, 1953, by Alfred C. Gannon, Indianapolis, and Cornelius E. Kilby, Knightstown, Ind., assignors to Kingan & Co. Inc., Indianapolis.

There are fifteen claims, including method claims. One of the latter is as follows: "The method of packaging material which comprises the steps of placing the material of a length exceeding the combined height of a plurality of containers to be packed simultaneously into a plurality of axially aligned holders, cutting the material between the holders, moving the axially aligned holders through parallel planes of movement to a series of progressively offset packing stations, moving each holder from alignment with its adjacent holder at its packing station, and forcing its charge of material into a container."

## M.I.T. Presents Special Food Technology Program

The Massachusetts Institute of Technology has announced a special summer program in Food Technology from June 29 to July 17 covering important advancements in the food industry. Dr. Bernard E. Proctor will direct the program.

Detailed studies in the canning and meat packing and other food processing fields will be covered. The course will include discussions of food origin and composition, food processing, handling, transportation, storage and control. Emphasis will be placed on related chemical, microbiological and engineering factors.

Topics covered in the lecture will be new analytical tools and techniques; equipment used in new processes; flavor and food acceptance; food bacteriology, sanitation, and fermentations; food chemistry and nutrition; unit process in food engineering; sterilization of food by electronics; food control instrumentation; food packaging, and materials handling.

Research projects and visits to representative companies in the Boston area will supplement the three-week session.

Since enrollment is limited, early application is advisable. Information and application blanks may be obtained from the Director of the Summer Session, Room 3-107, Massachusetts Institute of Technology, Cambridge 39, Mass.

## Ohio Horsemeat Measure

A bill introduced into the Ohio legislature would make it unlawful to place horsemeat or its products in the same refrigerator unit with meat intended for human consumption. It also would provide stiffer fines.

Cattle branding irons were used in China and Egypt 2,000 years before the birth of Christ.



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## Industry Group Spurns Cattle Subsidy Aid; Beef Eating Stimulus Sought

The idea of government subsidies and supports was rejected and Congress was urged to permit the death of all price control legislation, current or standby, by an 18-man livestock industry committee that met in Washington last week to survey the whole cattle picture and the pinch that producers and feeders have undergone in a falling market.

The group, which included Ray S. Paul, Henry Kruse and John Heinz as chairmen of the beef committees of AMI, WSMFA and NIMPA, commended the President and Secretary of Agriculture Ezra T. Benson for their prompt action in removing price and compulsory grading controls. The committee said that subsidies and supports would offer, "at best, only a temporary relief for those now in financial difficulty. It was the committee's opinion that government interference at this time would only further complicate the problems and delay the establishment of a sound operating program for the industry."

The committee did suggest that the following aid would be helpful to the industry:

1. The USDA should increase its informational and promotional program by press, newspapers, radio and television to bring facts about the supply and demand of beef to the attention of the public.
2. The government should check its program of beef purchases for the armed services and other uses and should increase the volume of beef for such uses.
3. Immediate steps should be taken to increase the volume of beef used in the school lunch program through local purchases and through amounts supplied by the USDA.
4. The Secretary of Agriculture should check into the question of exports and imports, conferring with the Secretary of State with the idea of giving maximum protection to the industry. Hides, tallow and other animal fats should be included in this check.
5. Research to expand the use of

tallow, animal fats and hides should be stepped up.

6. Congress should permit the price and wage control law to expire on April 30, and the proposed legislation now before Congress, which would provide stand-by controls or a 90-day freeze order should be rejected.

7. The government should give serious consideration to the purchase of beef to send to Korea for feeding the South Korean Army. More animal protein would improve South Korean efficiency.

In connection with the promotion program, the committee recommended that the livestock industry increase its contributions to the National Livestock and Meat Board from 25c to 50c per car.

Concluding its work, the committee felt that the current problem is aggravated by the present rigid high price supports on basic commodities, particularly feedstuffs. It was charged that these were big factors in the present price squeeze and a recommendation was made that the whole support program be re-examined and more flexibility brought into it.

"Price support programs," said the report, "are only a part of the overall farm program and should not create more problems than they solve."

## State Meat Inspection

A bill passed by the Utah legislature will strengthen the meat inspection law by making inspection mandatory instead of permissive in counties of more than 12,000 population. The measure will also require cooking of garbage fed to swine in commercial feeding operations.

The Ohio state agriculture department has asked for \$20,000 for meat and poultry inspection. The appropriation would be used for post mortem and ante mortem inspection. Clark Van Schoik, head of the food and dairy division, said that if the request is rejected, the department may seek to revise its regulations to require licensing of any commercial processing operation and charge a \$25 fee. Violators of the regulations would be punished more severely than in the past.



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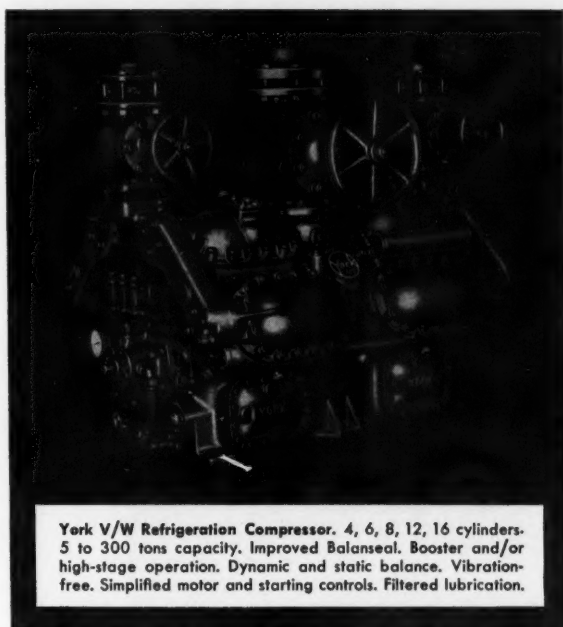
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## Retailers Meeting

(Continued from page 17)

showcases packaged fresh meats have shelf life of about 96 hours. He demonstrated the recommended technique of placing the packaged meats (base tray with cello overwrap) on their side to allow air to circulate around the meat and prevent any heat from being locked in the center of a meat pile.

The units of meat in a package should be constant, he said. For example, four pork chops should not be placed in a package one day and three the next. This practice tends to confuse the shopper who generally assumes that packages have the same contents from one shopping trip to the next.

An important factor in packaging is pricing. Product weight should be determined in terms of saleability. The trend to package luncheon meats in the half pound size results from the fact that the price seems right to the customer who balks at paying twice as much for twice as much product.

The critical factor in self-service is the ability of the retailer to plan his work. The packaged meat must be ready for the customer when she wants it. The flow of meat in the processing cycle must be orderly to eliminate wasted motion.

He asserted that self-service operations do not replace or displace butchers, but rather, they increase the need

for them by expanding meat sales. However, the amount of work the retail butcher can do in packaging operations is more productive in terms of actual accomplishment. He does not spend time in walking, waiting or visiting with a customer.

The cost of self-service meat operations to the retailer should not be prohibitive. It actually costs less, Dicki stated. The average pay rate for butcher workmen is 2½¢ per minute, and, it takes an exceptionally good butcher to service a customer in 3½ minutes, making a total labor cost of 8.75¢ per customer. Self-service slashes this time factor cost.

The speaker said further that even though a shop gained no new customers by converting to self-service, its sales would increase because the current clientele would purchase 33 per cent more meat.

The cost of the simple packaging materials, such as the grease proof tray and cello overwrap, about equals the cost of conventional butcher paper used in wrapping a service cut. The cost of the refrigerated showcase is no more, on a footage basis, than the cost of a service case.

Customers should be given the opportunity to examine the packages, Dicki said. If regular cuts of fresh quality meats are properly handled and packaged, then packages of variety and fancy meats will move in astonishing amounts, he declared.

Mass product displays should be featured. However, the packaged product still needs selling and attention. It cannot be left alone. The retailer should allow the trade to view his packaging operation. According to Dicki this opportunity for the customer to see fresh meats being cut, wrapped and placed in coolers or the sales case will increase sale volume by 25 per cent.

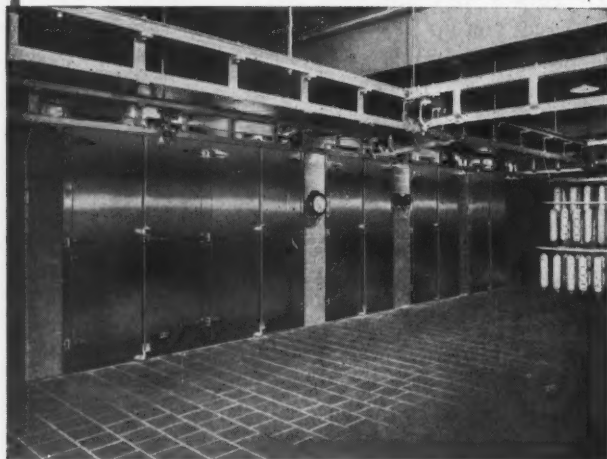
Showcase temperatures should be held at 29 to 33°F and every effort made to keep product at 33°.

A discussion period followed the meeting. An apparent block in selling the butcher on self-service operation is his refusal to consider his own time as a cost factor in determining total costs. The butchers "free" time, during which he accomplishes nothing productive toward selling meat, must be explained to him in terms of profit, such as when he could serve more customers per day.

In the post-adjournment discussion, John Marhoefer explained to a number of butcher retailers why there is a spread in some sausage of as much as 28¢ per pound between his packaged and stick product. He pointed out the duplication of expense the retailer would have if he ventured in packaged sausage meats which are already available from a number of packers.

*Livestock on New Zealand farms at the end of January were 5,158,000 cattle, 564,000 hogs and 35,297,000 sheep.*

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# NEW EQUIPMENT *and Supplies*

**NEW ELECTRIC FORK TRUCK**—The Clark Equipment Co., Battle Creek, Mich., has designed a new "stand up" electric fork truck, the Stoway, for op-



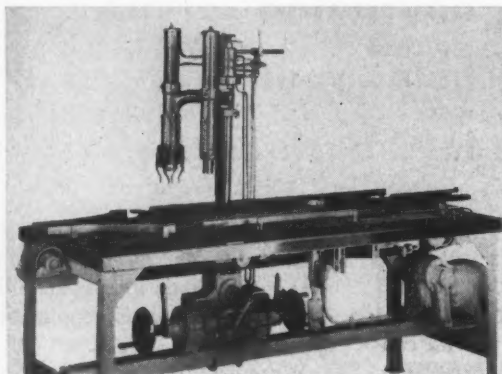
erations where close quarters and narrow aisles demand high maneuverability and where the driver must continually mount and dismount. Acceleration and direction of travel are controlled through forward or backward movement of a single lever. Lift and tilt controls are grouped to the right of the acceleration-travel-control lever to simplify hand movements. A rubber-cushioned floor board

contributes to driver comfort. The drive motor is mounted directly to the drive axle, eliminating all connecting components such as shafts, chains and sprockets. The unit has a 60-in. turning radius and 360-deg. steering. It travels at 6.5 mph. empty and 6 mph. loaded, with four speeds forward or reverse. An 18-deg. tilt range is provided—4 degs. forward and 14 degs. backward.

\* \* \*

**NEW KNIFE LINE**—The C. Schmidt Co. of Cincinnati has introduced a new line of hollow-ground stainless steel cutlery, consisting of 10- and 12-in. scimitar steak knives and 5½- and 6-in. boning knives. According to Schmidt the hollow-ground feature makes it unnecessary to grind the knives. An ordinary steel is used. After hard wear a slight honing is said to bring back the cutting edge. The blade is said not to rust or stain and can be kept clean by wiping.

**FILLING AND MEASURING MACHINE**—An improved Globe Fee automatic filling and measuring unit can handle either cans or cartons. The machine will fill accurately lard, shortening or other viscous product. The filler spout can be removed in a matter of minutes and replaced with its companion unit to



high collars and to give a smooth top finish. The a liner spreader which holds the liner to the sides of the carton while the spout moves into the carton, assuring a splashless fill. The unit is said to eliminate high collars and to give a smooth top finish. The machine features positive displacement, control density and a non-drip discharge spout. Maker is the Globe Co., Chicago.

**'SACKING METHOD' FRANK PACKAGING MACHINE**—A new machine that employs a pneumatic plunger (shown by arrow) for forcing wieners into a cellophane bag has been introduced by Roto-Table Co., Dayton, Ohio. The machine consists of an air cylinder and valve, cradle for product, a chute, a plunger, an envelope box and a sealer with thermô-



static control. In the packaging sequence, a bag is placed over the snout of the chute. The franks are held in a stainless steel form and, at the press of a lever, are propelled into the bag by the pneumatic plunger. A unique sealer handles the heat sealing in one operation. The machine will handle three sizes of product, and, according to the maker, can be modified for packaging boxes or like containers instead of bags. The maker states that this "sacking method" increases productive output and decreases unit packaging cost.

**NEW TWO-SHEET MEAT WRAPPER**—Hartford City Paper Co., Hartford City, Ind., has developed a smoked ham and bacon wrapper that consists of two sheets of paper, strip-glued together to handle like one. The inner wrap—an absorbent, sanitary 60-lb. sheet is attached to the outer printed wrapper, a 35-lb. wet strength grease-proof sheet. Called Wonderap, the new product is said to offer four definite improvements: 1) reduced costs and faster production; 2) Simplified purchasing and records through accounting for only one item instead of three in the conventional ham wrap; 3) Improved protection. The Wonderap is said to provide more effective absorbency of exuded fats and juices, thus keeping the ham surface drier. 4) Improved appearance. The wrap is said to give an overall brighter dairy-white look to product.

**RADIO - CONTROLLED TRUCKS**—Shown here is an order picker loading stock onto a trailer train that is radio controlled. When he wants to move the train, he simply operates controls attached to



his belt and the train will move forward, backward or around corners as directed. The distance of the driver from the truck is limited only by his range of vision. According to the manufacturer, Barrett-Cravens Co., Chicago, the remote control speeds order picking as the driver need not mount his truck to move it.

## Output Of Meat Down Slightly From Previous Week But Above Year Ago

**D**ECREASED slaughter of three classes of livestock during the week ended March 14, resulted in about a 1 per cent drop in total production of meat under federal inspection, the U. S. Department of Agriculture reported today.

and hog slaughter, with the decrease in sheep and lamb kill somewhat stronger, while calf slaughter showed a moderate increase over the week before.

### Packers under federal supervision

### ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended March 14, 1953, with comparisons

	<b>Beef</b>		<b>Veal</b>		<b>Pork (excl. lard)</b>		<b>Lamb and Mutton</b>		<b>Total Meat Prod.</b>
<b>Week Ended</b>	<b>Number</b>	<b>Prod. mil. lb.</b>	<b>Number</b>	<b>Prod. mil. lb.</b>	<b>Number</b>	<b>Prod. mil. lb.</b>	<b>Number</b>	<b>Prod. mil. lb.</b>	<b>mil. lb.</b>
March 14, 1953 . . .	316	173.8	126	12.7	1,152	153.6	205	13.0	353
March 7, 1953 . . .	318	174.9	121	12.5	1,169	155.6	280	14.0	356
March 16, 1952 . . .	235	132.0	100	9.7	1,441	190.2	237	11.6	344
								<b>LARD PROD.</b>	

**AVERAGE WEIGHTS (LBS.)**

CATTLE, CALVES, HOGS, SHEEP AND LAMBS											Per 100	Total
		Cattle		Calves		Hogs		Sheep and Lambs			mil.	
Week Ended	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	lbs.	lbs.
March 14, 1953..	1,000	550	180	101	238	133	105	49	14.3	39.2		
March 7, 1953..	1,000	550	185	103	239	133	104	49	14.6	40.9		
March 16, 1952..	1,008	582	169	97	240	132	106	49	14.3	49.6		

ture has disclosed. The department estimated total output at 353,000,000 lbs. compared with 356,000,000 lbs. the previous week. However, production of meat was 3 per cent more than the 344,000,000 lbs. turned out during the corresponding period of 1952.

A cut-back in marketings of cattle, hogs, and sheep around the larger market centers pointed to possible reductions in slaughter of these species for the week immediately under study. Small reductions took place in cattle

killed a total of about 316,000 head of cattle for a 2,000-head decrease from the preceding week, but sharply more than the 235,000 reported in the same week, last year. Production of beef fell to 173,800,000 lbs. from 174,900,000 lbs. the previous week, but outweighed last year's 132,000,000 lbs. by a substantial measure.

Calf slaughter numbered 126,000 animals compared with 121,000 the week before and 100,000 a year ago, resulting in 12,700,000 lbs. of the meat

## HIGHER LIVE COSTS PUSH CUTTING MARGINS DOWNWARD

(Chicago costs and credits, first two days of week)

Mounting costs of live hogs more than offset higher quotations on some pork meats as cutting margins on all hogs showed reverses the past week. Heavy hogs, which recovered part of earlier losses a week ago, declined with the two lighter weight classes.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

	—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—			
	Pct. live wt.	Price per lb.	Value per cwt. alive	per cwt. yield	Pct. live wt.	Price per lb.	Value per cwt. alive	per cwt. yield	Pct. live wt.	Price per lb.	Value per cwt. alive	per cwt. yield
Skinned hams .....	12.7	51.5	\$ 6.54	\$ 9.32	12.7	49.7	\$ 6.31	\$ 8.80	13.0	49.8	\$ 6.47	\$ 9.02
Picnics .....	5.7	29.2	1.66	2.37	5.5	28.2	1.55	2.17	5.4	28.6	1.54	2.13
Boston butts .....	4.3	39.0	1.68	2.38	4.1	39.0	1.60	2.26	4.1	39.0	1.60	2.16
Loins (blade in).....	10.2	44.3	4.52	6.47	9.9	43.0	4.26	5.98	9.7	42.5	4.12	5.71
Lean cuts .....	...	...	\$14.40	\$20.54	...	...	\$13.72	\$19.21	...	...	\$13.73	\$19.02
Bellies, S. P. ....	11.1	35.9	3.98	5.71	9.6	35.5	3.41	4.79	4.9	32.5	1.30	1.80
Bellies, D. S. ....	...	...	...	...	2.1	24.0	.50	.72	8.6	24.0	2.06	2.88
Fat backs .....	...	...	...	...	3.2	8.5	.27	.38	4.6	9.2	.42	.59
Plates and jowls ..	2.9	9.8	.28	.40	3.1	9.8	.30	.41	3.5	9.8	.36	.50
Raw leaf .....	3.3	10.1	.23	.31	2.2	10.1	.22	.30	2.2	10.1	.22	.30
P. S. lard, rend. wt.	13.9	9.5	1.32	1.80	12.4	9.5	1.18	1.64	10.4	9.5	.96	1.39
Fat cuts and lard ..	...	...	\$ 5.81	\$ 8.31	...	...	\$ 5.88	\$ 8.24	...	...	\$ 5.35	\$ 7.40
Spareribs .....	1.6	37.5	.60	.86	1.6	30.0	.48	.69	1.6	21.0	.34	.46
Regular trimmings ..	3.3	20.7	.68	.97	3.1	20.7	.64	.87	2.9	20.7	.60	.85
Feet, tails, etc. ....	2.0	8.1	.16	.23	2.0	8.1	.16	.23	2.0	8.1	.16	.23
Offal & misc. ....	...	...	.50	.70	...	...	.50	.69	...	...	.50	.68
<b>TOTAL YIELD</b>												
<b>&amp; VALUE .....</b>	<b>70.0</b>	<b>...</b>	<b>\$22.15</b>	<b>\$31.61</b>	<b>71.5</b>	<b>...</b>	<b>\$21.38</b>	<b>\$29.93</b>	<b>72.0</b>	<b>...</b>	<b>\$20.68</b>	<b>\$28.70</b>
			Per cwt. alive				Per cwt. alive				Per cwt. alive	
Cost of hogs .....			\$21.54	Per cwt. fn. yield			\$21.58	Per cwt. fn. yield			21.44	Per cwt. fn. yield
Condemnation loss .....			.10				.10				.10	
Handling and overhead ..			1.40				1.21				1.09	
<b>TOTAL COST PER CWT.</b> ...	<b>23.04</b>			<b>32.91</b>			<b>22.89</b>	<b>31.01</b>			<b>22.63</b>	<b>31.43</b>
<b>TOTAL VALUE .....</b>	<b>22.15</b>			<b>31.61</b>			<b>21.38</b>	<b>29.93</b>			<b>20.68</b>	<b>28.70</b>
Cutting margin .....	—\$.89			—\$1.30			—\$1.51	—\$2.08			—\$1.95	—\$2.73
Margin last week .....	— .77			— 1.03			— 1.00	— 1.44			— 1.55	— 1.12

produced in the week under study, 11,400,000 lbs. the previous week and 9,700,000 lbs. a year before.

Slaughter of hogs declined seasonally to 1,152,000 from 1,169,000 killed commercially the previous week, and showed a sharp decrease from the 1,441,000 butchered a year earlier. Output of pork was reduced to 153,600,000 lbs. as against 155,000,000 lbs. the week before and 190,200,000 lbs. a year ago. Production of lard amounted to 39,200,000 lbs. compared with 40,900,000 lbs. the preceding week and 49,600,000 lbs. last year.

Sheep and lamb slaughter, perhaps indicating depleted feedlot stocks, fell to 265,000 head from 286,000 the previous week, while still outnumbering last year's 237,000 butchered during the same March period. Output of the meat for the three weeks was 13,000,000, 14,000,000 and 11,600,000 lbs., respectively.

## AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended March 14, dropped 3 per cent below stocks reported on February 28, according to the American Meat Institute. Total pork stocks at 439,900,000 lbs. compared with 453,900,000 lbs. on February 28. A year ago these holdings were reported at 620,400,000 lbs. and the comparable date, 1947-49 average at 458,800,000 lbs.

Total lard and rendered pork fats holdings amounted to 143,300,000 lbs. against 153,400,00 lbs. two weeks before and 109,600,000 lbs. a year ago. The two-year average was 155,200,000 lbs.

The accompanying table shows stocks as percentages of holdings two weeks earlier, last year, and 1947-49 average.

	Feb. 28 1953	Mar. 15 1952	1947-49 Av.
BELLIES:			
Cured, D. S. ....	86	57	53
Cured, S.P. & D.C. ....	99	72	62
Frozen-for-cure, regular. 106		93	Large
Frozen-for-cure, S.P. & D.C. ....	101	69	106
Total bellies ....	99	69	86
HAMS:			
Cured, S.P. regular ....	80	73	28
Cured, S.P. skinned ....	111	82	106
Frozen-for-cure, regular. ....		63	
Frozen-for-cure, skinned. 76		63	79
Total hams ....	93	73	93
PICNICS:			
Cured, S.P. ....	103	104	115
Frozen-for-cure ....	100	91	172
Total picnics ....	101	95	149
FAT BACKS:			
D.S. CURED ....	111	105	73
OTHER CURED AND FROZEN-FOR-CURE			
Cured, D.S. ....	105	68	45
Cured, S.P. ....	81	52	30
Total cured ....	86	71	48
Frozen-for-cure, D.S. ....	107	68	75
Frozen-for-cure, S.P. ....	96	67	104
Total other ....	93	68	74
BARBELED PORK ....	110	100	65
TOT. D.S. CURED ITEMS ....			
TOT. FROZ. FOR D.S. CURE ....	106	87	254
TOT. S.P. & D.S. CURED. 104		80	83
TOT. S.P. & D.S. FROZ. 94		70	105
TOT. CURED & FROZEN-FOR-CURE ...			
FRESH FROZEN		73	91
Loin, shoulder butts and spareribs ....	97	58	125
All other ....	93	68	122
Total ....	95	62	124
TOT. ALL PORK MEATS. 97			
RENDERED PORK FATS. 132		107	97
LARD ....	93	131	91

## Cold Storage Beef Stocks Decrease While Pork Advances In February

**B**EEF, following in line with decreased production in February, moved out of cold storage during the month, while pork stocks accumulated despite a sharp drop in output of the

at the end of January and slightly less than the 253,983,000 lbs. on the last day of February, 1952. The five-year, 1948-52 average was 164,207,000 lbs. of the meat in storage on February 28.

### U.S. COLD STORAGE STOCKS, FEBRUARY 28

	Feb. 28, 1953	Feb. 29, 1952	Jan. 31, 1953	5-yr. av. 1948-52
	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
<b>FROZEN AND CURED MEATS:</b>				
Beef, frozen	240,456	243,301	249,714	152,106
In cure and cured	13,061	10,682	14,207	12,101
<b>TOTAL BEEF<sup>1</sup></b>	<b>253,517</b>	<b>253,983</b>	<b>263,921</b>	<b>164,207</b>
Pork, frozen	461,949	539,805	389,589	417,232
D.S. in cure and cured	40,166	52,372	43,341	54,908
S.P. in cure and cured	166,956	201,633	162,616	191,706
<b>TOTAL PORK<sup>1</sup></b>	<b>609,071</b>	<b>793,870</b>	<b>595,546</b>	<b>663,956</b>
Lamb and mutton, frozen	21,900	13,532	20,816	14,522
Veal, frozen	20,418	11,717	23,337	12,451
All offal	66,688	70,453	69,849	63,340
Canned meat and meat products	56,761	46,762	45,153	42,046
Sausage room products	19,063	19,466	19,378	14,917
*Lard	51,783	51,783	51,783	51,783
*Rendered pork fat	2,033	2,033	2,033	2,033

<sup>1</sup>The Government holds in cold storage outside of processors' hands, 16,766,000 lbs. of beef, and 36,588,000 lbs. of pork.

Effective Feb. 16, 1953, the U.S.D.A. stated that they will no longer publish lard and rendered pork fat holdings.

meat, a U.S. Department of Agriculture report disclosed. Lamb and mutton holdings grew in the face of a reduced production, while veal again held more in line with the general trend.

Total beef stocks in cold storage at the close of February amounted to 253,517,000 lbs. for over a 10,000,000-lb. decrease from the 263,921,000 lbs.

Despite the reduced production of pork in February, cold storage stocks of it increased to 609,071,000 lbs. compared with 595,546,000 lbs. at the close of January, but such inventories a year before amounted to 793,870,000 lbs. and the five-year average, 663,956,000 lbs.

Lamb and mutton accumulations

totalled 21,900,000 lbs. up to the end of February compared with 20,816,000 lbs. a month earlier, but considerably more than the 13,532,000 lbs. last year and 14,522,000 lbs., the five-year average.

Veal inventories, on the other hand, decreased in February, amounting to 20,418,000 lbs. compared with 23,337,000 lbs. at the end of January, but were almost double the 11,717,000 lbs. on the last day of the month last year. The five-year average for the meat was 12,451,000 lbs.

Canned meat and meat products rose over all other dates compared, amounting to 56,761,000 lbs. against 45,183,000 lbs. a month ago, 46,762,000 lbs. last year and 42,046,000 lbs., the five-year average.

Stocks of sausage room products increased to 19,663,000 lbs. from the January 31 total of 19,378,000 lbs. and 19,466,000 lbs. a year before and the five-year average of 14,917,000 lbs.

The USDA on February 16, discontinued publishing cold storage lard holdings to avoid duplication with Bureau of Census reports on the commodity.

### NEW YORK MEAT STOCKS

Annual meat supplies in the New York area for 1952 aggregated a grand total of 1,658,537,740 lbs. of all kinds of cuts and carcasses, according to a U. S. Department of Agriculture estimate. This was compared with 1,608,514,995 lbs. in 1951.

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### PORK SAUSAGE LIQUID SEASONING

- Has a special sugar base.
- A soluble seasoning which produces a uniform and lasting flavor.
- Put up in exact amounts for each block of meat.

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WITH NATURAL CIRCULAR MOTION

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PORK

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cans come from Heekin—  
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*Lithographed* **CANS**

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**Banquet** BRAND

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Baltimore 2, Maryland

## MEAT and SUPPLIES PRICES

CHICAGO

### WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	Mar. 17, 1953
Prime, 600/800	39 @40
Choice, 500/700	36½ @37
Choice, 700/800	36
Good, 700/800	33½
Commercial cows	27½
Can. & cut.	28
Bulls	30½

### STEER BEEF CUTS\*

Prime:	
Hindquarter	52.0@53.0
Forequarter	30.0@32.0
Round	44.0@46.0
Trimmed full loin	78.0@83.0
Flank	9.0@10.0
Regular chuck	34.0@36.0
Foreshank	14.0@16.0
Brisket	23.0@26.0
Rib	55.0@60.0
Short plate	15.0@17.0
Choice:	
Hindquarter	45.0@47.0
Forequarter	28.0@30.0
Round	44.0@46.0
Trimmed full loin	63.0@66.0
Flank	9.0
Regular chuck	33.0@36.0
Foreshank	14.0@16.0
Brisket	23.0@26.0
Rib	44.0@47.0
Short plate	15.0@17.0
Good:	
Round	40.0@42.0
Regular chuck	30.0@32.0
Brisket	23.0@26.0
Rib	40.0@42.0
Loins	48.0@52.0

### BEEF PRODUCTS

Tongues, No. 1	33 @35
Brains	7
Hearts	14 @14½
Livers, selected	54 @55
Livers, regular	36 @37
Tripe, scalded	6
Tripe, cooked	7¼
Lips, scalded	6
Lips, unscalded	4¼ @5
Lungs	5
Melts	5
Udders	5

### BEEF HAM SETS

Knuckles	47 @48
Insides	45 @46
Outsides	47 @48

### FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	37 @38
Veal breads, under 12 oz.	82
12 oz. up	89
Calf tongues, under 1½	25
1½-2	25 @31
Ox tails, under ¾ lb.	11.50
Over ¾ lb.	12.50

### WHOLESALE SMOKED MEATS

(L.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	56 @62
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	58 @65
Hams, skinned, 16/18 lbs., wrapped	51½ @60
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	56½ @64
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	48 @54
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	43 @47
Bacon, No. 1 sliced, 1-lb. open-faced layers	54 @61½

### VEAL—SKIN OFF\*

(L.c.l. prices)

Prime, 80/110	43.00@46.00
Prime, 110/150	43.00@46.00
Choice, 80/110	40.00@42.00
Choice, 110/150	40.00@42.00
Good, 50/80	30.00@34.00
Good, 80/110	34.00@38.00
Good, 110/150	34.00@38.00
Commercial, all wts.	25.00@29.00

### CARCASS LAMBS\*

(L.c.l. prices)

Prime, 30/50	42.00@45.00
Choice, 30/50	42.00@45.00
Good, all weights	36.00@43.00

\*March 19 prices.

### CARCASS MUTTON\*

(L.c.l. prices)

Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

### SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%, bbls.	21
Pork trim., guar. 50% lean, bbls.	23
Pork trim., 50% lean, bbls.	43
Pork trim., 95% lean, bbls.	54
Pork cheek meat, trmd., bbls.	33 @34
Bull meat, bon'ls, bbls.	39 @40
C.C. cow meat, bbls.	37 @37½
Beef trimmings, bbls.	29
Bon'ls chucks, bbls.	39 @39½
Beef head meat, bbls.	23½ @24
Beef cheek meat, trmd., bbls.	25
Shank meat, bbls.	40
Veal trim., bon'ls, bbls.	32

### FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/14	51½ @52½
Hams, skinned, 14/16	50½ @51
Pork loins, regular	
12/down, 100's	47 @47½
Pork loin, boneless, 100's	72
Shoulders, skinned, bone-in, under 16 lbs., 100's	35
Picnics, 4/6 lbs., loose	30
Picnics, 6/3 lbs., loose	29 @29½
Boston butts, 4/8 lbs.	41
Tenderloins, fresh, 10's	73
Neck bones, bbls.	7½ @10
Livers, bbls.	19 @20
Brains, 10's	18 @18½
Ears, 30's	11 @12
Snouts, lean-in, 100's	10
Feet, s.c., 30's	7½ @8

### SAUSAGE CASINGS

(L.c.l. prices)

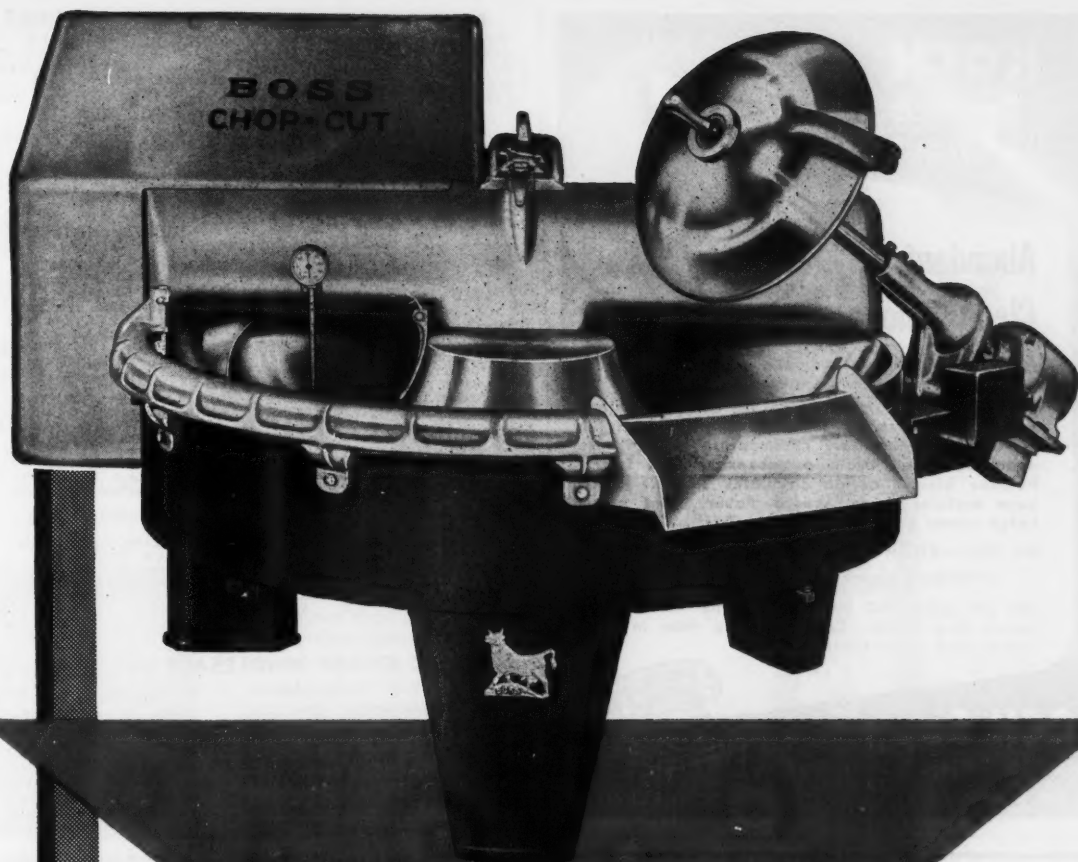
(L.c.l. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1½ to 1¾ in.	50 @ 65
Domestic rounds, over 1¾ in., 140 pack	85 @1.05
Export rounds, wide, over 1½ in.	1.30 @1.50
Export rounds, medium, 1½ @1½ in.	90 @1.00
Export rounds, narrow, 1½ in. under	1.10 @1.40
No. 1 weasands, 24 in. up	12 @ 15
No. 1 weasands, 22 in. up	9 @ 12
No. 2 weasands, middles, sewing, 1½ @2 in.	90 @1.25
Middles, select, wide, 2 @2¼ in.	1.55 @1.60
Middles, select, extra, 2¼ @2½ in.	1.95 @2.10
Middles, select, extra, 2½ in. & up	2.50 @2.60
Beef bungs, export, No. 1	18 @ 23
Beef bungs, domestic	15 @ 19
Dried or salted bladders, per piece:	
12-15 in. wide, flat	14 @ 17
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 @ 8
Pork casings:	
Extra narrow, 29 mm. & dn.	4.00 @4.25
Narrow, medium, 29 @32 mm.	3.75 @4.00
Medium, 32 @35 mm.	2.55 @2.80
Spec. med., 35 @38 mm.	1.65 @1.85
Export bungs, 34 in. cut	28 @ 31
Large prime bungs, 34 in. cut	18 @ 21
Medium prime bungs, 34 in. cut	13 @ 15
Small prime bungs	8 @ 11
Middles, per set, cap. off.	50 @ 60

### DRY SAUSAGE

(L.c.l. prices)

Corv'lat, ch. hog bungs	90 @1.01
Thuringer	47 @ 52
Farmer	82 @ 84
Holsteiner	81 @ 84
B. O. Salami	85 @ 87
Genoa style Salami, ch.	83 @ 98
Pepperoni	77 @ 82



## THIS SAUSAGE MEAT CUTTER

*also cuts costs*



A little more than two years ago we announced a new silent cutter, "BOSS" CHOP-CUT, which uses a straight, double blade, double edge knife and cuts with the cool chopping stroke of a cleaver as distinguished from the frictional, draw-cut stroke of a butcher knife.

At that time we sold a number of these machines and we have installed many more in the intervening period.

Now, thanks to the unselfish cooperation of CHOP-CUT users, we are

able to offer unassailable proof of the machine's cooler cut, more homogeneous product, and greater capacity.

Your interest in producing the finest possible product . . . at a profit . . . will be well served by your request for our free Bulletin No. CC-492 which presents CHOP-CUT data in detail. Write now!

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
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## KOCH Smoke Chest

### Abundant, Clean Smoke

Automatic, all-electric smoke generator and circulator. Use with any smokehouse.

Just fill sawdust hopper and set control for any density of smoke. Electric element burns all the sawdust, cuts sawdust consumption in half. No dangerous open flame or obnoxious gas fumes. Positive blower action circulates smoke. Meats have uniform color, superb flavor. And every batch comes out just as you want it!

No. 3531—KOCH Smoke Chest complete.....\$435

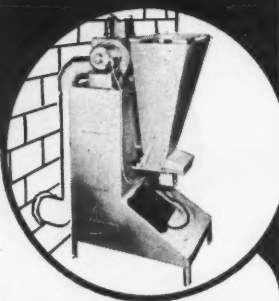
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Are you using OLD BALDY? It's the world's best known Hog Scald. Cuts dehairing time in half. Guaranteed unconditionally.

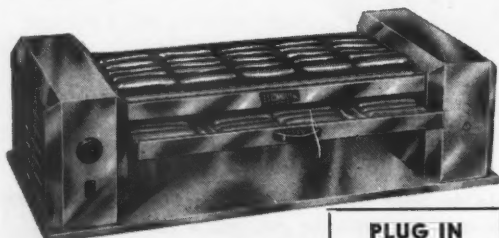
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## DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings..	43	@46
Pork sausage, sheep cas..	50	@55
Frankfurters, sheep cas..	55	@63.7
Frankfurters, skinless ..	43	@46
Bologna .....	43	@46
Bologna, artificial cas. .	41	@45
Smoked liver, hog bungs..	43	@49 1/2
New Eng. lunch, spec.....	66	@69
Tongue and blood .....	48	@61
Souse .....	36	@38
Polish sausage, fresh ..	50	@55
Polish sausage, smoked ..		54

## SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground for Saus.
Caraway seed .....	15	20
Cominos seed .....	22	27
Mustard seed, fancy ..	23	..
Yellow American .....	15	30
Oregano .....	20	..
Coriander, Morocco, ..	..	18
Natural, No. 1 .....	14	45
Marjoram, French .....	34	..
Sage, Dalmatian, .....	..	68
No. 1 .....	58	..

## CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo. ....	\$ 9.39
Saltpeter, n. ton, f.o.b. N.Y.:	
Dbl. refined gran. ....	11.25
Small crystals .....	14.00
Medium crystals .....	15.40
Pure rfd., gran., nitrate of soda	5.25
Pure rfd., powdered nitrate of soda .....	6.25
Salt—	
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.:	
Granulated .....	\$22.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo. ....	25.50
Sugar—	
Raw, 96 basis, f.o.b. N.Y. ....	6.35
Refined standard cane gran., basis .....	8.70
Refined standard beet gran., basis .....	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2% .....	8.40
Cerelose dextrose, per cwt. ....	7.72
L.C.L. ex-warehouse, Chgo. ....	7.72
C/L Del. Chgo. ....	7.62

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime .....	36	40
Resifted .....	38	42
Chili powder .....	..	47
Chili Pepper .....	..	47
Cloves, Zanzibar .....	1.92	2.02
Ginger, Jam., unbl. ....	26	32
Ginger, African .....	26	31
Mace, fancy, Banda .....	..	1.35
East Indies .....	..	1.35
West Indies .....	..	37
Mustard flour, fancy. ....	..	33
No. 1 .....	..	40
West India Nutmeg .....	..	72
Paprika, Spanish .....	..	58
Pepper, Cayenne .....	..	54
Red, No. 1 .....	..	2.01
Pepper, Packers .....	1.71	1.85
Pepper, white .....	1.71	1.80
Malabar .....	1.71	1.80
Black Lampong .....	1.71	1.80

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Mar. 17	Mar. 17	Mar. 17
STEER:			
Choice:			
500-600 lbs. ....	\$38.00@39.00	\$40.00@42.00	\$38.00@40.00
600-700 lbs. ....	37.00@38.00	39.00@40.00	38.00@39.50
Good:			
500-600 lbs. ....	35.00@37.00	39.00@40.00	37.00@39.00
600-700 lbs. ....	33.00@35.00	38.00@39.00	36.00@38.00
Commercial:			
350-500 lbs. ....	34.00@36.00	37.00@38.00	35.00@37.00
COW:			
Commercial, all wts. ....	28.00@30.00	33.00@36.00	31.00@36.00
Utility, all wts. ....	27.00@29.00	30.00@33.00	30.00@34.00
FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down .....	45.00@47.00	..	47.00@51.00
Good:			
200 lbs. down .....	41.00@44.00	..	45.00@50.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs. ....	41.00@43.00	43.00@45.00	43.00@45.00
50-60 lbs. ....	39.00@42.00	41.00@44.00	43.00@45.00
Choice:			
40-50 lbs. ....	41.00@43.00	41.00@44.00	43.00@45.00
50-60 lbs. ....	39.00@42.00	40.00@42.00	43.00@45.00
Good, all wts. ....	38.00@41.00	40.00@42.00	40.00@44.00
MUTTON (EW):			
Choice, 70 lbs. down .....	..	..	21.00@24.00
Good, 70 lbs. down .....	..	..	21.00@24.00
FRESH PORK CARCASSES (Packer Style)	(Shipper Style)	(Shipper Style)	(Shipper Style)
80-120 lbs. ....	34.00@35.00	34.00@35.00	34.00@35.50
120-160 lbs. ....	34.00@35.50	33.00@35.00	34.00@35.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs. ....	48.00@52.00	54.00@58.00	52.50@57.00
10-12 lbs. ....	48.00@52.00	54.00@56.00	52.50@57.00
12-16 lbs. ....	48.00@52.00	51.00@54.00	51.00@55.00
PIONICS:			
4-8 lbs. ....	35.00@39.00	35.00@37.00	37.00@40.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
12-16 lbs. ....	57.00@65.00	60.00@65.00	59.00@63.50
16-18 lbs. ....	57.00@63.00	59.00@62.00	..
BACON, "Dry Cure" No. 1:			
6-8 lbs. ....	47.00@56.00	55.00@58.00	52.00@56.50
8-10 lbs. ....	44.00@54.00	52.00@55.00	50.00@55.00
10-12 lbs. ....	44.00@54.00	..	48.00@53.00
LARD, Refined:			
1-lb. cartons .....	13.50@15.00	14.50@16.00	14.00@16.00
50-lb. cartons and cans ..	13.00@14.50	12.50@14.50	..
Tierces .....	12.50@14.00	12.00@13.50	11.50@15.00

round  
Saus.  
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*Fact of the Month:*




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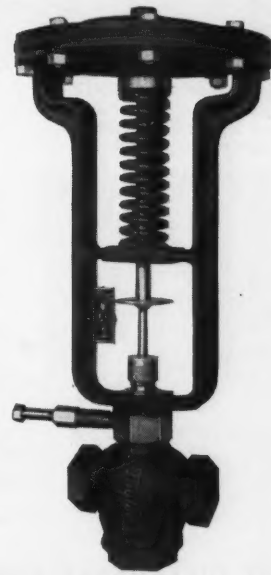
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## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS			BELLIES (Square Cut)			
WEDNESDAY, MARCH 18, 1953			Green			
REGULAR HAMS						
	Fresh or F.F.A.	Frozen	6-8	37 1/4	38 1/4 n	
8-10	50n	50n	8-10	37	38 1/4 n	
10-12	50n	50n	10-12	35 1/4	38 1/4 n	
12-14	49 1/2 n	49	12-14	34 1/4	36 1/2 n	
14-16	48n	48n	14-16	33 1/4 @ 33 1/2	35 1/2 n	
16-18	47 1/2 n	47n	16-18	32 1/4	34n	
18-20	47n	46 1/2 n	18-20	30 1/4	32n	
20-22	47n	46 1/2 n				
SKINNED HAMS			GR. AMN. BELLIES		D. S. BELLIES	
	Fresh or F.F.A.	Frozen	18-20	26 1/4 n	Clear	
10-12	52 1/2 b	52 1/2 b	20-25	26 1/4	25	
12-14	51 1/2 @ 51 @	51 1/2	25-30	26	24	
14-16	50 1/2	50 1/2	30-35	23 1/4	22	
16-18	50 @ 50 1/2	49 1/2	35-40	20 1/4	18 1/4	
18-20	49 1/2	49n	40-45	17	17	
20-22	49 1/2	49n				
22-24	49	49n				
24-26	48	48				
26-30	47	47				
25/up, 2's in.	46 1/2	46 1/2 n				
PICNICS			FAT BACKS			
	Fresh or F.F.A.	Frozen	Fresh or Frozen			
4-6	29 1/4	29 1/4	6-8	8 1/2 n	9n	
6-8	29	29	8-10	9n	9 1/4	
8-10	29 1/2 @ 29 1/2	29 1/2 n	10-12	10n	10 1/4	
10-12	29 1/2 @ 29 1/2	29 1/2 n	12-14	10 1/2 n	11 1/4	
12-14	29 1/2 @ 29 1/2	29 1/2 n	14-16	11n	11 1/2 n	
8/up, 2's in.	29 1/2 @ 29 1/2	29 1/2 n	16-18	11 1/2 n	12 1/4 n	
			18-20	11 1/2 n	12 1/2 n	
			20-25	11 1/2 n	12 1/4 n	
OTHER CELLAR CUTS			BARRELED PORK			
	Fresh or Frozen	Cured	Clear Fat Back			
Square Jowls	14 1/2	14n	Pork	60/ 70	28n	
Jowl butts	11n	11 1/4	30/40	31n	70/ 80	27n
S.P. jowls		11 1/2 n	40/50	31n	80/100	25n
			50/60	31n	100/125	25n

### LARD FUTURES PRICES

FRIDAY, MARCH 13, 1953				
	Open	High	Low	Close
Mar.	10.45	10.55	10.45	10.47 1/2 a
May	10.75	10.85	10.72 1/2	10.80b
July	11.20	11.27 1/2	11.15	11.22 1/2 b
Sept.	11.57 1/2	11.65	11.55	11.65b
Oct.	11.82 1/2	11.82 1/2	11.77 1/2	11.77 1/2 b
Nov.	11.95	.....	.....	11.95a
Sales: 6,040,000 lbs.				
Open interest at close Thurs., Mar. 12: Mar. 13, May 1,002, July 820, Sept. 387, Oct. 27, and Nov. 9 lots.				

MONDAY, MARCH 16, 1953				
	Open	High	Low	Close
Mar.	10.60	10.60	10.57 1/2	10.57 1/2 a
May	10.85	10.95	10.80	10.80b
July	11.25	11.37 1/2	11.22 1/2	11.22 1/2 b
Sept.	11.67 1/2	11.77 1/2	11.65	11.65a
Oct.	11.90	11.95	11.80	11.80a
Nov.	.....	.....	.....	11.95n
Sales: 5,440,000 lbs.				
Open interest at close Fri., Mar. 13: Mar. 32, May 1,001, July 835, Sept. 386, Oct. 27, and Nov. 10 lots.				

TUESDAY, MARCH 17, 1953				
	Open	High	Low	Close
Mar.	10.40	10.45	10.40	10.45b
May	10.85	10.85	10.75	10.80b
July	11.25	11.27 1/2	11.15	11.20
Sept.	11.60	11.62 1/2	11.52 1/2	11.55b
Oct.	11.75	.....	.....	11.75a
Nov.	.....	.....	.....	11.95a
Sales: 3,200,000 lbs.				
Open interest at close Mon., Mar. 16: Mar. 6, May 980, July 857, Sept. 400, Oct. 28, and Nov. 10 lots.				

WEDNESDAY, MARCH 18, 1953				
	Open	High	Low	Close
Mar.	10.40	10.45	10.40	10.45b
May	10.77 1/2	10.80	10.60	10.80
July	11.15	11.20	11.00	11.20a
Sept.	11.50	11.50	11.27 1/2	11.50b
Oct.	11.67 1/2	11.67 1/2	11.47 1/2	11.65b
Nov.	.....	.....	.....	11.70a
Sales: 4,760,000 lbs.				
Open interest at close Tues., Mar. 17: Mar. 4, May 974, July 865, Sept. 396, Oct. 28, and Nov. 10 lots.				

THURSDAY, MARCH 19, 1953				
	Open	High	Low	Close
Mar.	10.47 1/2	10.47 1/2	10.45	10.45
May	10.80	10.80	10.77 1/2	10.77 1/2 a
July	11.20	11.20	11.15	11.15a
Sept.	11.50	11.50	11.45	11.47 1/2 a
Oct.	11.65	11.67 1/2	11.65	11.65b
Nov.	11.70	.....	.....	11.70a
Sales: 1,500,000 lbs.				
Open interest at close Wed., Mar. 18: Mar. 5, May 959, July 875, Sept. 406, Oct. 31 and Nov. 10 lots.				

### STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder livestock received in nine Corn Belt states during February.

CATTLE AND CALVES		
	February	
	1953	1952
Public stockyards	55,843	120,584
Direct	30,339	46,396
Total	86,182	166,983
Jan.-Feb.	278,234	308,690

SHEEP AND LAMBS		
	February	
	1953	1952
Public stockyards	52,903	72,722
Direct	37,293	45,957
Total	90,196	118,679
Jan.-Feb.	247,888	260,515

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyard markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chicago	\$13.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	
	13.50
Kettle rend., tierces, f.o.b. Chicago	
	14.00
Leaf, kettle rend., tierces, f.o.b. Chicago	
	15.50
Lard flakes	
	18.50
Neutral tierces, f.o.b. Chicago	
	18.50
Standard Shortening "N. & S."	
	22.00
Hydrogenated Shortening "N. & S."	
	23.75
*Delivered.	

### WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Leaf
	Tierces	Loose	
Mar. 13	10.50n	9.50n	10.50
Mar. 14	10.50n	9.50n	10.50n
Mar. 16	10.62 1/2 n	9.50n	10.50n
Mar. 17	10.50n	9.50n	10.50n
Mar. 18	10.50n	9.50n	10.50n
Mar. 19	10.50n	9.50n	10.50n



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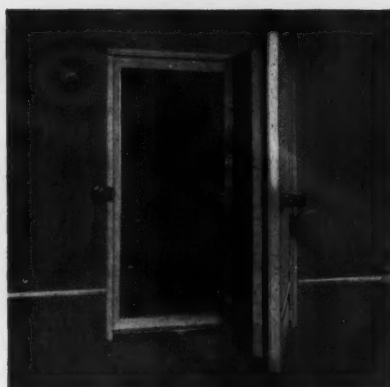
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CROSS SECTION  
of BATAVIA BODY

**FOR LONGER BODY LIFE,** Batavia provides a patented system for draining moisture from within body walls during defrosting. View shows extensive system of insulation.



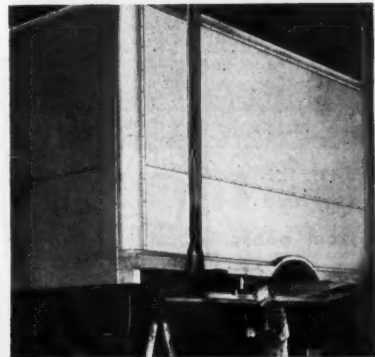
**TO MAINTAIN LOW TEMPERATURES,** Batavia furnishes its "Cold Seal" doors — heavy duty all steel doors and frames that seal cold in, heat out. No warping, no sticking.



**FOR INCREASED DELIVERY RANGES,** Batavia offers its compact, fully tested hydraulic unit for on-route refrigeration — positive, dependable refrigeration generated by the truck's own power plant.

# The Standard of Comparison in Refrigerated Bodies

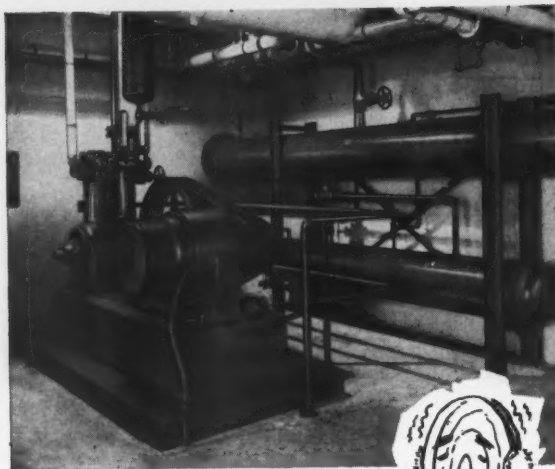
**FOR BIGGER PAYLOADS,** Batavia bodies are custom designed to meet your specific needs, built to your individual product, package, load and delivery requirements.



More than just a beautiful body, a custom-built Batavia Body represents superb quality — in design, in features, in materials, in workmanship. You get more refrigeration in a Batavia Body — a larger condensing unit, more hold-over plates — for the safety margin you need to meet unexpected conditions. Compare bodies on any point. You'll find that Batavia Bodies provide the complete product protection, the low maintenance, the long life that means lowest final cost. Write for the full Batavia story. Learn why it costs you less to deliver in today's most beautiful bodies.

Batavia Body Company, Batavia 6, Illinois.

**BATAVIA Refrigerated BODIES**



## HOW COLD IS AN OYSTER?



It all depends on what's being done to him. On ship-board he's kept at bed water temperature, he's quick-frozen at minus 20 F., and held in storage at minus 10 to 12 F. The exact temperature is all-important to keep him in top-profit condition.

Whatever your product, or temperature requirement, HOWE engineers have the know-how to solve your particular refrigeration problem. Through HOWE'S job-proved economies, you can cut operating and maintenance costs to a minimum. HOWE Compressors have interchangeable parts . . . a money-saving advantage! Whether you need a new plant, or must re-design your old one, HOWE can do it for you economically . . . exactly!

### 41 YEARS OF SPECIALIZATION INSURE SAVINGS

Since 1912, manufacturers of ammonia compressors, condensers, coolers, fin coils, locker freezing units, air conditioning (cooling) equipment.

Write for literature

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HOWE POLAR CIRCLE COILS produce 6-way savings! Built for heavy duty in meat packing, ice cream, quick freezing, ice and cold storage plants. Provide improved refrigeration that assures better product control. Write for details.



## MARKET PRICES

NEW YORK

### WHOLESALE FRESH MEATS CARCASS BEEF

Mar. 17, 1953

Per cwt.

Western

Prime, 800 lbs./down	\$41.00@45.00
Prime, 800/900	38.00@39.00
Choice, 800 lbs./down	37.00@39.00
Choice, 800/900	36.00@38.00
Good, 500/700	34.00@36.00
Steer, commercial	None quoted
Cow, commercial	28.00@30.00
Cow, utility	27.00@29.00

### BEEF CUTS

Prime:	City
Hindquarter	\$50.00@ 58.0
Forequarter	None quoted
Round	43.00@ 46.0
Hip r'd with flank	42.00@ 46.0
Loin, untrimmed	80.00@ 90.0
Short loin, trimmed	None quoted
Sirloin, butt bone in	None quoted
Rib	55.00@ 62.0
Arm chuck	34.00@ 38.0
Brisket	24.00@ 26.0
Short plate	12.00@ 13.0
Flank	12.00@ 14.0
Full plates	None quoted
Forequarter (Kosher)	36.00@ 40.0
Arm chuck (Kosher)	37.00@ 42.0
Brisket (Kosher)	25.00@ 27.0

Choice:

Hindquarter	43.00@ 50.0
Forequarter	None quoted
Round	42.00@ 45.0
Hip r'd with flank	41.00@ 45.0
Loin, untrimmed	60.00@ 68.0
Short loin, trimmed	None quoted
Sirloin, butt bone in	None quoted
Rib	45.00@ 52.0
Arm chuck	32.00@ 36.0
Brisket	24.00@ 26.0
Short plate	12.00@ 13.0
Flank	12.00@ 14.0
Full plate	None quoted
Forequarter (Kosher)	32.00@ 36.0
Arm chuck (Kosher)	34.00@ 37.0
Brisket (Kosher)	25.00@ 27.0

### FANCY MEATS

(l.c.l. prices)

	Cwt.
Veal breads, under 6 oz.	70.00
6 to 12 oz.	100.0
12 oz. up	125.00
Beef kidneys	25.
Beef livers, selected	65.0
Beef livers, selected, kosher	8.50@125.0
Oxtails, over 1/4 lb.	35.0

### LAMBS

(l.c.l. prices)

	City
Prime, 30/40	\$50.00@52.00
Prime, 40/50	44.00@48.00
Prime, 50/60	38.00@42.00
Choice, 30/40	50.00@52.00
Choice, 40/50	44.00@48.00
Good, 30/40	48.00@50.00
Good, 40/50	43.00@48.00
Good, 50/60	38.00@40.00
	Western
Prime, 50/down	\$43.00@46.00
Prime, 50/60	40.00@43.00
Prime, 60/70	37.00@39.00
Choice, 50/down	42.00@45.00
Choice, 50/60	39.00@42.00
Good, all wts.	38.00@42.00

### FRESH PORK CUTS

(l.c.l. prices)

Western

Pork loins, 12/down	\$46.00@48.00
Pork loins, 12/16	45.00@46.00
Hams, sknd., 14/down	54.00@56.00
Boston butts, 4/8 lbs.	40.00@42.00
Spareribs, 3/down	39.00@41.00
Pork trim., regular	22.00
Pork trim., spec. 80%	46.00

City

Hams, sknd., 14/down	\$53.00@56.00
Pork loins, 12/down	49.00@53.00
Pork loins, 12/16	48.00@51.00
Picnics, 4/8	34.00@36.00
Boston butts, 4/8 lbs.	44.00@48.00
Spareribs, 3/down	43.00@46.00

### VEAL—SKIN OFF

(l.c.l. prices)

Western

Prime, 80/110	\$44.00@48.00
Prime, 110/150	44.00@50.00
Choice, 50/80	35.00@40.00
Choice, 80/110	40.00@44.00
Choice, 110/150	39.00@44.00
Good, 50/80	32.00@35.00
Good, 80/150	34.00@40.00
Commercial, all wts.	26.00@32.00

### DRESSED HOGS

(l.c.l. prices)

100 to 136 lbs.	\$34.50@37.50
137 to 153 lbs.	34.50@37.50
154 to 171 lbs.	34.50@37.50
172 to 188 lbs.	34.50@37.50

### BUTCHERS' FAT\*

(l.c.l. prices)

Shop fat	1/4 c lb.
Breast fat	3/4 c lb.
Inedible suet	1 c lb.
Edible suet	1 c lb.

\*Butcher advocate prices.

### LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, March 18, were reported as follows:

#### CATTLE:

Steers, ch. & prime	\$23.50@24.75
Steers, choice	21.50@22.50
Steers, good	19.50@21.50
Heifers, gd. & ch.	20.00@21.50
Heifers, util. & com'l	16.00@19.50
Cows, util. & com'l	14.50@15.50
Cows, can., cut.	13.00@14.00
Bulls, good	14.00@15.00
Bulls, util. & com'l	15.00@17.50
Bulls, can. & cut.	11.00@12.00

#### HOGS:

Good, ch., 190/200	\$20.75@21.75
Good, ch., 200/220	20.75@21.75
Gd., ch., 220/240	20.75@21.75
Gd., ch., 240/270	20.00@21.00
270/300	19.50@20.25
Sows, 400/down	18.50@19.25

#### LAMBS:

Choice & prime	\$23.00 only
Choice	22.25@22.75

## THE *Reco* CIRCULATING SYSTEM BLOWS UPWARD



Keeps  
boxes  
dry  
and

free from odors.



**REYNOLDS**  
ELECTRIC COMPANY

3089 River Road

River Grove, Ill.

# STANcase

## STAINLESS STEEL EQUIPMENT

### HEAVY DUTY MEAT TRUCK NO. 48

Overall Dimensions:  
54 1/2" x 32"  
38" Height

CAPACITY, 1200 LBS.



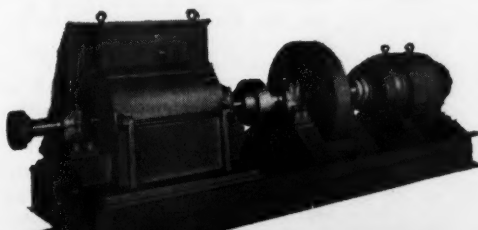
**Ruggedly Constructed for Lifetime Service**

NO. 48 is the largest of the STANcase MEAT TRUCKS; three other models with capacities of: 800 lbs., 500 lbs., and 225 lbs. are available. Ruggedly constructed for lifetime service of stainless steel. Inside surfaces are polished and seamless. Generously rounded corners are provided for efficient maintenance of sanitary cleanliness. Specifications for component parts are of highest quality standards. WRITE FOR DESCRIPTIVE LITERATURE.

Fully Approved by Health Authorities

Manufactured by

THE STANDARD CASING CO., INC., 121 Spring St. New York 12  
Distributed in Canada by: FRAN-ESSE SALES & AGENCIES, LTD.  
2308 Mount Royal Ave. East, Montreal, Quebec.



## M&M meat grinders

Make a hard job easy with an M&M Meat Grinder—quickly and efficiently reduces condemned stock, shop fats, bones, and slaughter house offal. Three types and many sizes available. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for descriptive literature.

### MITTS & MERRILL

1001 South Water • SAGINAW, MICHIGAN



## DRY PROTECTION on the job

If you work in a dairy, packing house or cannery, you need the protection of this heavy-duty drill apron. Specially treated with Neoprene coating to resist acids, oils and abrasions. Here's a tough, long wearing investment in job comfort.

### U. S. NEOPRENE APRON

- heavy-duty
- double-coated white Neoprene
- neck loop
- hemmed edges
- Size 33" x 45"
- Size 28" x 34" for women



### ROYAL MASTER RED BOOT

- duck lined
- "shockproof" insole
- white outsole



★ SOLD ONLY THROUGH INDUSTRIAL AND RETAIL STORES ★

makers of

U. S. INDUSTRIAL  
RAYNSTERS®



U. S. ROYAL  
RUBBER FOOTWEAR

UNITED STATES RUBBER COMPANY

Rockefeller Center • New York



# BY-PRODUCTS....FATS AND OILS

## TALLOWES AND GREASES

Wednesday, March 18, 1953

At the close of last week, the tallowes and greases market held on to its firm to higher position, but as the new week opened the "bloom" faded. Eastern interests shied away from lower offerings, and midwest consumers submitted steady to lower bids and sales at that basis were reported. Last Thursday, yellow grease sold at 4½c, bleachable fancy tallow at 5½c, choice white grease at 6¼c and 6½c, all c.a.f. East. Prime tallow sold at 5½c, c.a.f. East.

Original fancy tallow sold Friday at various levels, 6½c, 6¼c, c.a.f. East, and 6½c, f.a.s. East. Several tanks of bleachable fancy tallow brought 5¼c and 6c; prime tallow, 5½c; special tallow, 5c and 5½c, c.a.f. East. No. 1 tallow sold at 4¼c, c.a.f. New Orleans. A tank of bleachable fancy tallow sold at 4¼c, c.a.f. Chicago, but offering price was raised later. Few tanks of choice white grease sold at 6¼c and 6½c, c.a.f. East, with sellers reportedly holding up to 7c.

Moderate selling again reported to the East on Monday. Yellow grease traded at 4¼c and 5c, c.a.f. East. Choice white grease sold at 6½c and 6¼c; special tallow, 5½c; original fancy tallow, 6½c, c.a.f. East. Prime tallow was bid at 5¼c, East. Offerings on a whole were held ¼c above last eastern rates.

On Tuesday, a tank of choice white grease sold at 5¼c, c.a.f. Chicago. Eastern interest narrowing brought out lower asking prices. Choice white grease was offered at 6¼c, bleachable fancy tallow at 6c, and prime tallow at 5¼c, all c.a.f. East. B-white grease was offered at 4½c, Chicago, but went unsold, yellow grease was bid at 4c.

Bids were completely lacking on Wednesday from eastern sources. On the other hand, some buying interest developed in the midwest locale at fractionally lower levels, and a fair to good movement developed. Bleachable

fancy tallow sold at 5c, prime tallow at 4¼c, special tallow at 4½c, B-white grease at 4¼c, and yellow grease at 4c, all c.a.f. Chicago.

**TALLOWES:** Wednesday's quotations: edible tallow, 5¼@6c; original fancy tallow, 5¼c; bleachable fancy tallow, 5c; prime tallow, 4¼c; special tallow, 4½c; No. 1 tallow, 4@4¼c; and No. 2 tallow, 3½c.

**GREASES:** Wednesday's quotations: choice white grease, 5¼@5½c; A-white grease, 5c; B-white grease, 4¼c; yellow grease, 4c; house grease, 3½@3¼c; and brown grease, 3@3¼c.

## BY-PRODUCTS MARKETS

Wednesday, March 18, 1953

### Blood

Unground, per unit of ammonia (bulk)	Unit Ammonia
.....	5.00@5.25

### Digester Feed Tankage Materials

Wet rendered, unground, loose,	*6.50
Low test	*5.50@5.75
High test	2.25@3.00
Liquid stick tank cars	.....

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$80.00@85.00
50% meat and bone scraps, bulk	70.00@80.00
55% meat scraps, bulk	85.00@95.00
60% digester tankage, bulk	75.00@85.00
60% digester tankage, bagged	80.00@90.00
80% blood meal, bagged	125.00
70% standard steamed bone meal, bagged (spec. prep.)	75.00

### Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$4.75@5.25
Hoof meal, per unit ammonia	7.00@7.25

### Dry Rendered Tankage

	Per unit Protein
Low test	*1.30@1.35a
High test	*1.30@1.25

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.50@1.75
Hide trimmings (green, salted)	15.00@17.50
Cattle jaws, skulls and knuckles, per ton	65.00a
Pig skin scraps and trimmings, per lb.	5½

### Animal Hair

Winter coil dried, per ton	*55.00@60.00
Summer coil dried, per ton	*37.50a
Cattle switches, per piece	5½
Winter processed, gray, lb.	10 @11
Summer processed, gray, lb.	8 @8½n

n—nominal, a—asked.  
\*Quoted delivered basis.

## VEGETABLE OILS

Wednesday, March 18, 1953

Volume of trading in edible oils was extremely light on Monday at prices mostly unchanged from the previous week's close. An industrial buyer purchased March shipment soybean oil at 13¼c, while other minor movement was accomplished at 13¼c. April shipment sold early at 13¼c and later at 13¼c. Buying interest late in the day was lowered to 13¼c. May shipment cashed at 13¼c and June movement was reported at 13¼c and later at 13¼c. A speculator presumably purchased July and August shipment at 13¼c.

No change was encountered in the cottonseed oil market in regard to price structure and sales were lacking throughout the day. The market in both the Valley and Southeast was called 15c, nominal, and 14¼c to 14¼c in Texas, depending on location. Corn oil was available at 15¼c, but could not be moved at that figure. The peanut oil market was dull, although possible movement at 26¼c was rumored in some trade circles. Most buying interest, however, was at 26c. The coconut oil market was without feature, March shipment was apparently well sold out.

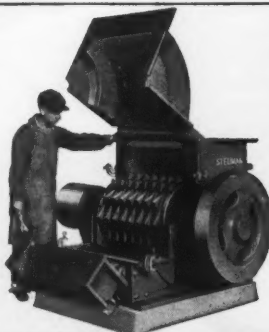
A tinge of easiness developed in the soybean oil market Tuesday, and sales were mostly light. Refiners did not come into the market for March shipment, but good movement of April shipment was reported at 13¼c all day. Trades of forward positions were difficult to confirm. May shipment reportedly sold at 13¼c and first-half June shipment traded at 13¼c.

The cottonseed oil market continued dull. In the Valley, 15c was asked for nearby shipment while 15c was bid for forward positions. Texas oil was bid at 14¼c for April and May shipments, Waco basis, and at 15¼c in west Texas. A small volume of corn oil sold at 15c with more available at that price, but unsold. The peanut oil market

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was unchanged pricewise from the previous day. Offerings of coconut oil were difficult to uncover, and various prices were bid in an attempt to bring out material. Some sources quoted the market as high as 21c.

Sales of soybean oil were scattered at midweek and a weaker market trend developed during Wednesday's trading. March movement was hard to confirm, but some sales were reported at 13½c. A fair volume of April shipment brought 13½c early, but later trading was not encountered. First-half May shipment sold at 13½c, with later offerings priced at 13½c and rumored sold. June shipment cashed at 13½c early and later at 13½c. July coupled with August moved at 13c.

Cottonseed oil remained in the doldrums and no activity could be established in any of the trading areas. Nearby shipment corn oil was offered at 15c, but unsold. Peanut oil was offered at 26½c and bid at 26c. Some sources pegged this market at 26½c, nominal basis. Coconut oil was bid at 21c for spot shipment, while first-half April shipment was offered at 20½c and straight-month at 20c.

**CORN OIL:** Limited quantity traded at prices unchanged from the previous week.

**SOYBEAN OIL:** Declined ½c to ¼c in light sales.

**PEANUT OIL:** Advanced ½c offering-wise at midweek.

**COCONUT OIL:** Movement scarce,

although market 2½c stronger.

**COTTONSEED OIL:** Price structure unchanged in Valley and Southeast, but ¼c gain was registered in Texas. No sales were reported.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, MARCH 13, 1953						
	Open	High	Low	Close	Prev. Close	
Jan. ....	15.60a	....	....	15.55b	15.55a	
Mar. ....	17.00	....	....	17.05	16.95b	
May ....	17.02b	....	....	17.17	17.04	
July ....	16.95-98	....	....	17.05	16.98	
Sept. ....	16.90b	....	....	16.19b	16.09	
Oct. ....	15.70b	....	....	15.79b	15.71	
Dec. ....	15.60b	....	....	15.70b	15.59b	
Sales: 113 lots.						

MONDAY, MARCH 16, 1953						
	Open	High	Low	Close	Prev. Close	
Jan. ....	15.55b	....	....	15.55a	15.55b	
Mar. ....	15.50a	....	....	15.50a	17.05	
May ....	17.13	17.15	17.01	17.08b	17.17	
July ....	17.09	17.09	16.85	16.87	17.05	
Sept. ....	16.20b	16.20	16.00	16.02b	16.19b	
Oct. ....	15.79b	....	....	15.68b	15.79b	
Dec. ....	15.68b	....	....	15.58b	15.70b	
Sales: 99 lots.						

TUESDAY, MARCH 17, 1953						
	Open	High	Low	Close	Prev. Close	
Jan. ....	15.55a	....	....	15.65a	15.65a	
Mar. ....	15.50a	....	....	15.60a	15.50a	
May ....	17.08	17.17	17.02	17.05b	17.08b	
July ....	16.81b	16.93	16.83	16.93	16.87	
Sept. ....	15.95b	16.10	16.00	16.05b	16.02b	
Oct. ....	15.65b	....	....	15.75b	15.68b	
Dec. ....	15.55b	....	....	15.65b	15.58b	
Sales: 143 lots.						

WEDNESDAY, MARCH 18, 1953						
	Open	High	Low	Close	Prev. Close	
Jan. ....	15.50a	....	....	15.55a	15.65a	
Mar. ....	15.50a	....	....	15.50a	15.60a	
May ....	17.01	17.15	16.93	17.00b	17.05b	
July ....	16.85b	16.95	16.75	16.86	16.93	
Sept. ....	16.00b	16.02	15.89	15.98b	16.08b	
Oct. ....	15.65b	....	....	15.70b	15.75b	
Dec. ....	15.55b	15.60	15.60	15.60	15.65b	
Sales: 138 lots.						

## OLEO OILS

(F.O.B. Chicago)

	lb.
Prime oleo stearine (slack barrels).....	7½
Extra oleo oil (drums).....	11

## U.S. Fats, Oils Shipments In 1952 Set New Record

United States exports of inedible animal tallow, greases, and oils in 1952 set a new high record. Totalling 373,751 short tons, exports exceeded by 40 per cent the previous highs in 1951 and 1950, and were nearly 75 per cent greater than the 216,000 tons in 1949.

The 168,270 tons exported to Europe last year made up 45 per cent of the total. One-third of this quantity went to Italy, the leading European buyer.

Exports to Asia totaling 85,023 tons, or 23 per cent of the total, were twice as large as in 1951. Japan, displacing Italy as this country's leading foreign market for tallow, took 67,540 tons—nearly two and one-half times that of 1951. Shipments to North American countries came to 61,570 tons.

## VEGETABLE OILS

Wednesday, March 18, 1953	
Crude cottonseed oil, carlots, f.o.b. mills	15a
Valley .....	15a
Southeast .....	15a
Texas .....	14½ @ 14½a
Corn oil in tanks, f.o.b. mills.....	15a
Peanut oil, f.o.b. Southern mills.....	26½a
Soybean oil, Decatur .....	13½pd
Coconut oil, f.o.b. Pacific Coast.....	21a
Cottonseed foots, .....	
Midwest and West Coast.....	1½a
East .....	1½ @ 1½
a—asked, n—nominal, pd—paid, b—bid.	

## OLEOMARGARINE

Wednesday, March 18, 1953	
White domestic vegetable .....	28
White animal fat .....	26
Milk churned pastry .....	24
Water churned pastry .....	28

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# HIDES AND SKINS

Big packer production sales at 1/2c to 1c decline, depending on selection—Heavy native cow trading at midweek rumored at 14 1/2c—Small packer and country hide movement limited—Price structure of both markets weaker—Sheepskin sales at irregular prices, type considered.

## CHICAGO

**PACKER HIDES:** Big packers were not active in trading of hides the beginning of the week, although large outside independent packers sold about 1,700 heavy Chicago native cows at 15 1/2c and heavy native steers at 13c. Northern branded cows also sold at 13c. These sales represented a 1/2c decline from last week's trading levels, and were a criterion of future developments regarding prices later in the week. Tanner interest Monday, was almost completely lacking, and most sources opined that packers would have to reduce their offering levels to induce tanner demand.

Approximately 60,000 big packer hides sold on Tuesday, at 1/2c to 1c declines from Monday's nominal levels. About 10,000 heavy native steers sold at 12 1/2c and 13c, depending on produc-

tion point. Some 17,000 branded steers brought 11c for the butts and 10 1/2c for the Colorados. A lot of 1,000 heavy Albert Lee native cows sold at 15c and another lot of 1,000 St. Pauls brought 15 1/2c. Light native cows lost the most ground pricewise and 10,000 sold at 18c. About 21,000 branded cows traded at 13c for the Rivers and 13 1/2c for the Southwesterns. A car of bulls, believed to be 600, sold at 11c for the natives and 10c for the brands. Outside independent packers were also active in Tuesday's trading and sold heavy native steers, light native cows and branded cows at the aforementioned levels. Branded cows and butt-branded steers were presumably well sold up, but heavy and light native cows were said to be still available.

Trading of hides at midweek was accomplished at levels established Tuesday, however, heavy native cows were rumored to have sold at 14 1/2c. These were of River point production. Sales that were confirmed were 15,000 heavy native steers at 12 1/2c, 2,400 light St. Paul native cows at 18c, 1,300 native St. Paul bulls at 11c and 1,100 light Texas steers at 16c.

**SMALL PACKER AND COUNTRY HIDES:** Activity in both markets was of a limited character this week and at prices reflecting the decline registered in big packer sales. The 50-lb. average small packer hides sold as low as 14c. Some 54@56-lb. average hides traded at 14 1/2c. In the absence of sales, the 60-lb. average hides were difficult to quote. Buyers were generally ignoring available offerings. The country hide market was hardly quotable either, as one or two tanners had their ideas at 10@10 1/2c for 50@52-lb. average locker butcher variety. Trade sources felt the going market for this average would be more logical at 11@11 1/2c.

**CALFSKINS AND KIPSKINS:** No trading of either selection was encountered throughout the week.

**SHEEPSKINS:** Last week two cars No. 1 shearlings, with fall clips included, sold at 2.50 and 3.00, respectively. A car of No. 2's and No. 3's sold at 1.70 and 1.10, which was considered a premium. This week, a car of No. 1 shearlings sold at 2.45 and, although demand was good for the No. 2's and No. 3's, no movement was reported as supplies were lacking. The top price paid for dry pelts was 28c. Offerings of pickled skins were available at 13.00 and 14.00 and one car sold at the inside, figure, to be made this month.

## EASTERN BY-PRODUCTS MARKET

New York, Mar. 18, 1953  
Dried blood was quoted Wednesday at \$5.50 per unit of ammonia. Low test wet rendered tankage was priced at \$5.50 per unit of ammonia. Dry rendered tankage was listed at \$1.10.

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		
	Week ended Mar. 18, 1953	Previous Week	Cor. Week 1952
Nat. steers	12 1/2@18	14 @19	12 1/2@17n
Hvy. Texas			
strs.	11 1/2n	12n	11 1/2
Butt branded			
strs.	11	12n	11 1/2
Col. strs.	10 1/2	11 1/2n	10 1/2
Ex. light Tex.			
strs.	10 1/2n	14 1/2	14
Brand'd cows	13 @13 1/2	14 1/2	14
Hvy. nat. cows	15	15 @16 1/2	14 1/2@15 1/2
Lt. nat. cows	18	19 1/2n	16 1/2@17 1/2
Nat. bulls	11	11 1/2n	11 1/2
Brand'd bulls	10	10 1/2n	10 1/2
Calfskins, Nor.			
10/15	57 1/2	57 1/2	37 1/2
10 down	50 @51n	50 @51n	27 1/2
Kips, Nor.	37 1/2n	37 1/2n	28 1/2n
Kips, Nor.			
branded	32 1/2n	32 1/2n	23 1/2n

## SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	13 1/2@13 1/2	14@14 1/2n	13@13 1/2n
50 lbs.	14 1/2@15n	16@16 1/2n	14@14 1/2n

## SMALL PACKER SKINS

Calfskins, under			
15 lbs.	40n	40n	31n
Kips, 15/30	30@32n	30n	26@27
Slunks, reg.	1.50n	1.50n	1.00
Slunks, hairless	50n	50n	40n

## SHEEPSKINS

Pkr. shearlings,			
No. 1	2.25@2.50n	2.40	3.00@3.25
Dry Pelts	28n 28@	29n	35@ 36
Horsehides, untmd.	9.50@10.00n	9.00n	7.50@8.00

## N. Y. HIDE FUTURES

### FRIDAY, MARCH 13, 1953

	Open	High	Low	Close	
Jan.	15.45b			15.60b	70a
Apr.	17.75b	17.98	17.90	17.98	
July	16.50	16.63	16.50	16.63	
Oct.	15.80b	16.00	15.89	16.00	
Apr., '54	15.10b			15.25b	35a
July, '54	14.85b	14.95	14.95	14.95b-15.05a	

Sales: 90 lots.

### MONDAY, MARCH 16, 1953

Jan.	15.60b			15.40b	48a
Apr.	17.80b	17.75	17.55	17.52b	60a
July	16.55b	16.60	16.40	16.35b	52a
Oct.	15.96b	15.95	15.77	15.75b	83a
Apr., '54	15.25b			15.05b	18a
July, '54	14.95b			14.80b	88a

Sales: 37 lots.

### TUESDAY, MARCH 17, 1953

Jan.	15.20b	15.48	15.37	15.20b	35a
Apr.	17.40b	17.50	17.03	17.05	
July	16.15b	16.30	16.01	16.03b	10a
Oct.	15.60b	15.75	15.60	15.60	
Apr., '54	14.90b			15.01b	08a
July, '54	14.80b	14.80	14.75	14.75b	80a

Sales: 114 lots.

### WEDNESDAY, MARCH 18, 1953

Jan.	15.25b			15.47b	60a
Apr.	16.90b	17.33	17.25	17.33	
July	16.00b	16.30	16.07	16.30b	35a
Oct.	15.55	15.80	15.55	15.85b	95a
Apr., '54	15.00b			15.17b	33a
July, '54	14.80b			14.87b-15.05a	

Sales: 30 lots.

### THURSDAY, MARCH 19, 1953

Jan.	15.40b			15.45b	60a
Apr.	17.10b	17.65	17.35	17.55	
July	16.10b	16.49	16.35	16.35b	42a
Oct.	15.63b	15.88	15.82	15.85b	95a
Apr., '54	15.10b			15.18b	30a
July, '54	14.90b			14.92b-15.05a	

Sales: 72 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 14, 1953, were 6,950,000 lbs.; previous week, 4,639,000 lbs.; same week 1952, 3,065,000 lbs.; 1953 to date, 52,164,000 lbs.; same period 1952, 50,512,000 lbs.

Shipments for the week ended March 14, 1953, totaled 3,821,000 lbs.; previous week, 4,125,000 lbs.; corresponding week, 1952, 3,174,000 lbs.; this year to date, 38,035,000 lbs.; corresponding week, 1952, 41,799,000 lbs.

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and liquid  
processing.  
10 1/2" length.





## PHILADELPHIA FRESH MEATS

(Tuesday, March 17)

### WESTERN DRESSED

#### BEF (STEER):

Prime, 600-800	None quoted
Choice, 600-800	\$38.00@41.00
Choice, 800-900	37.00@38.50
Good, 500-700	34.50@37.25
Commercial, 350-600	31.50@33.50
Commercial, 600-700	31.50@33.50

#### COW:

Commercial, all wts.	29.00@31.00
Utility, all wts.	27.00@29.00

#### VEAL (SKIN-OFF):

Choice, 80-110	40.00@44.00
Choice, 110-150	39.00@43.00
Good, 50-80	32.00@35.00
Good, 80-110	35.00@39.00
Good, 110-150	34.00@38.00
Commercial, all wts.	28.00@34.00
Utility, all wts.	24.00@28.00

#### LAMB:

Prime, 30/45	47.00@49.00
Prime, 45/55	45.00@47.00
Prime, 55/65	40.00@45.00
Choice, 30/45	46.00@48.00
Choice, 45/55	44.00@46.00
Choice, 55/65	39.00@44.00
Good, all wts.	40.00@45.00
Utility, all wts.	36.00@40.00

#### PORK CUTS—CHOICE LOINS:

(Bladeless included) 12/down	46.00@48.00
(Bladeless included) 12-16	46.00@48.00
Bladeless included) 16-20	None quoted

#### BUTTS, BOSTON STYLE, 4-8:

	42.00@45.00
--	-------------

#### SPARERIBS, 3 lbs. down:

	39.00@41.00
--	-------------

### LOCALLY DRESSED

#### STEER BEEF CUTS:

	Prime	Choice
Hindqtrs., 600/800	\$55.00@ 57.00	\$46.00@49.00
R'd., no flank	46.00@ 48.00	46.00@48.00
Hip r'd. with flank	45.00@ 47.00	44.00@47.00
Full loin, untr.	58.00@ 65.00	45.00@48.00
Short loin, tr.	105.00@115.00	77.00@84.00
Flank	10.00@ 12.00	10.00@12.00
Rib	62.00@ 65.00	48.00@52.00
Arm chuck	34.00@ 36.00	33.00@35.00
Cr. cut chuck	33.00@35.00	32.00@34.00
Brisket	25.00@ 27.00	25.00@27.00
Short plates 4	12.00@ 14.00	12.00@14.00

# WEEK'S CLOSING MARKETS

## THURSDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$21.25; average, \$20.75. Provision prices were quoted as follows: Under 12 pork loins, 45½; 10/14 green skinned hams, 51½@53; Boston butts, 40; 16/down pork shoulders, 34 nominal; 3/down spareribs, 39; 8/12 fat backs, 9¼@10¼; regular pork trimmings, 21 nominal; 18/20 DS bellies, 25; 4/6 green picnics, 29½; 8/up green picnics, 29½@29¾.

P.S. loose lard was quoted at 9.50 nominal and P.S. lard in tins at 10.50 nominal.

### Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: May 17.15; July 16.89-90; Sept. 15.98-16.00; Oct. 15.65b; Dec. 15.55b-60-a; Jan. 15.50n; and Mar. 15.40n. Sales: 70 lots.

## CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended March 14, with comparisons:

	Week Mar. 14	Previous Week	Cor. Week 1952
Cured meats, pounds	4,557,000	4,908,000	24,101,000
Fresh meats, pounds	22,385,000	29,894,000	22,952,000
Lard, pounds	3,229,000	2,892,000	7,061,000

## CHICAGO PROV. STOCKS

Lard inventories in the two weeks ended March 14 advanced by over 2,000,000 lbs. since February 28, and were over 300 per cent above stocks on February 28, the year before. Figures covering Chicago Provision Stocks as of March 14 showed total lard at 109,840,226 lbs. compared with 111,803,990 lbs. on February 28, and 35,246,976 lbs. a year ago.

	Mar. 14, '53	Feb. 28, '53	Mar. 15, '52
P.S. lard (a)	78,923,685	79,977,332	29,414,206
P.S. lard (b)	12,162,369	12,288,969	
Dry rendered lard (a)	8,339,517	8,991,361	1,301,000
Dry rendered lard (b)	3,721,006	4,290,277	
Other lard	6,693,559	6,256,051	4,531,680
TOTAL LARD	109,840,226	111,803,990	35,246,976
D.S. CL. bellies (cont)	55,000	114,800	228,400
D.S. CL. bellies (other)	4,386,113	4,621,714	6,063,420
TOT. D.S. CL. BELLIES	4,441,113	4,736,514	6,311,820

(a) Made since Oct. 1, 1952. (b) Made previous to Oct. 1, 1952.

## FEB. CORN-HOG RATIO

Hog and corn prices at Chicago and hog-corn price ratio for February.

Stock-yards	Barrows & gilts per		Corn, No. 3, yellow		Hog-corn Feb. 1953 price ratio
	Feb. 1953	Feb. 1953	Feb. 1953	Feb. 1953	
February, 1953	100 lbs.	\$19.72	per bu.	\$1.551	12.7
January, 1953		18.31		1.606	11.4
February, 1952		17.33		1.800	9.6

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# LIVESTOCK MARKETS

Weekly Review

## Iowa Study Shows Spread In Hog Carcass Values Greater Than Market Indicates

By

ELLIOTT S. CLIFTON and FRANCIS KUTISH  
Iowa State College

**P**PRICE spreads between fat-type hogs and more desirable type hogs have widened in recent years. But studies just completed by Iowa State College Agricultural experiment station show that the hog market still does not reflect the entire difference in cutout values.

Detailed measurements and weights of 600 hog carcasses were made in a large meat packing plant, operating under regular commercial conditions. These carcasses were graded according to average backfat thickness, according to the new USDA carcass grade standards. Next, values were put on the carcasses, using Chicago prices of wholesale cuts quoted by THE NATIONAL PROVISIONER for the period, September 1, 1951 to August 31, 1952.

The result: Choice No. 1 carcasses in the 120 to 164-lb. weight group averaged \$1.73 per 100 lbs. of carcass more in value than Choice No. 3 carcasses for the same weight group. The average difference between Choice No. 1 and Choice No. 2 carcasses was 73c per 100 lbs. The difference between the two grades of carcasses was \$1.00 per 100 lbs. The difference between grades for other weight groups ran about the same.

These results are about in line with the differences of other years. Average prices for 1949 gave a spread of \$1.82 per 100 lbs. of carcass between Choice No. 1 and Choice No. 3 carcasses. The difference between Choice No. 1 and Choice No. 2 was 71c. Difference between Choice No. 2 and Choice No. 3 was \$1.11.

The study indicated another thing: All carcass weight groups, except those under 120 lbs. (where no Choice

No. 3 carcasses were found), showed less spread in value between Choice No. 1 and Choice No. 2 carcasses than between Choice No. 2 and Choice No. 3 carcasses. In other words, grades are not equally spaced under current meat and lard prices. A Choice No. 2 carcass is not half way in value between a Choice No. 1 and a Choice No. 3.

Carcass values also are affected by weight of the carcass. During the period studied, Choice No. 1 carcasses weighing less than 120 lbs. averaged 29c per 100 lbs. less in value than those of like grade in the 120 to 164-lb. range.

There was a difference on the average of 97c between Choice No. 1's in the 120 to 164-lb. weight group and in the 195 to 209-lb. weight group. And the difference between Choice No. 1's in the 120 to 164-lb. weight group and those of 210 lbs. or more was \$1.83 per 100 lbs. of carcass weight.

All these calculations are based only on the sale price by weight of cut. No discount was made for excess fat—except in those cases where it had to be trimmed off and rendered into lard.

But any packer or meat dealer knows that there is a difference between carcasses in the amount of fat within the lean part of the cut. Tests on this difference have been run at the Iowa Agricultural Experiment Station by Drs. Joe Kastelic and E. A. Kline. They ran complete chemical tests on carcasses from meat-type hogs in comparison with carcasses from fat-type hogs. The amount of fat within the trimmed loin, ham, belly, picnics and other cuts of a fat-type hog often was two to three times as much as that found in a meat-type hog.

These cuts with high internal fat

content are the ones which bring consumer resistance to pork. They also are the ones which homemakers leave to last in the self-service meat counters. If the Choice No. 2 and Choice No. 3 carcasses had been discounted for their excess internal fat, the differences in value quoted earlier in this article would have been much larger.

But what about dressing percentage? It would seem logical that the fatter a hog is for a given liveweight, the higher percentage it would dress out when killed. Thus, following this line of logic, a Choice No. 3 hog on the average would have a higher dressing percentage than a Choice No. 1 hog.

Yet, studies yield very little evidence to support this idea. Some hogs of all grades and breeds have excellent dressing yields. Others have disappointing yields. There is considerable variation in dressing percentage. The best estimates available are that Choice No. 3 hogs will yield about 1 per cent more on the average than Choice No. 1 hogs—but in the form of a carcass which is worth less money.

After differences in dressing percentage are taken into account, the Iowa State College study showed a difference in average value of 92c per 100 lbs. of liveweight between a Choice No. 1 and a Choice No. 3 hog. For the year 1949 as a whole, the difference between the two would have been 98 cents per 100 lbs. of liveweight.

Thus, based on current prices, a load of Choice No. 1 hogs is worth about \$1 per 100 lbs. more than a load of Choice No. 3 hogs. This then is the approximate price difference that the market should pay farmers on the average. However, the average load contains some hogs of both grades. So the difference for a drove of unsorted hogs such as is usually sold by farmers would be less than this figure—but more than most hog markets now reflect.

Chile has abolished the tariff on Argentine cattle.

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## February Cattle Kill Record For Month; Hog Slaughter Down

February slaughter of 1,170,243 cattle numbered the largest on record for the month, U.S. Department of Agriculture figures revealed. This was a decrease from January slaughter of 1,313,249, but considerably more than the 985,433 last year in the same month.

Calf slaughter of 421,826 animals, although less than the 453,075 killed commercially in January, was a sharp increase over the 343,188 slaughtered a year ago, and the largest for the month in three years.

Slaughter of hogs, recorded at 4,549,511 head, although dropping sharply from the January kill of 6,267,088 head and the 5,778,840 a year before, was the second highest since 1946.

Sheep and lamb slaughter numbered 1,088,153 in February. This was a decrease from the January kill of 1,288,675, but ranked the highest for the month since the 1,209,000 slaughtered

during February five years ago.

Two-month totals also showed cattle slaughter among the largest on record. Last year over the same period of time, inspected packers killed a total of 2,081,679 cattle. A larger percentage than usual of the year's cattle kill has been of the Good and plainer grades. In recent weeks some of the larger markets have featured very scant runs of the Choice and Prime grade steers.

The increased slaughter of calves in the past year, and so far this year has reflected the saturation point in cattle numbers on feed capable of being handled with existing facilities. The two-month total this year was 874,901 compared with 725,015 last year.

The rate of hog slaughter for the first two months of this year indicated a smaller supply of marketable hogs than was estimated earlier. January-February hog kill numbered 10,816,599 compared with 12,613,515 last year.

Sheep and lamb slaughter, including mostly old crop lambs, numbered 2,376,828 head compared with 2,032,156 last year during the first two months.

### Danish Hog Population Bigger

The Danish hog population near the close of last year has been estimated at about 3,906,000 head, or about 21 per cent larger than the 3,229,000 a year earlier, according to a Danish census. Of the year-end total, 2,491,000 were pigs and market hogs compared with 2,067,000 the year before.

## LIVESTOCK AT 65 MARKETS

A summary of receipts and disposition of livestock at 65 public markets during January, 1953 and 1952, as reported by the United States Department of Agriculture:

CATTLE (EXCLUDING CALVES)				
	Total Receipts	Local Slaughter	Total Shipments	
January, 1953 ..	1,546,639	852,013	242,261	
January, 1952 ..	1,381,741	725,438	278,170	
5-yr. av. (Jan., 1948-52) .....	1,452,740	824,028	244,186	
CALVES				
January, 1953 ..	390,241	173,511	63,001	
January, 1952 ..	315,535	157,941	70,150	
5-yr. av. (Jan., 1948-52) .....	383,106	218,244	52,008	
HOGS				
January, 1953 ..	3,570,995	2,449,948	33,242	
January, 1952 ..	4,375,280	2,780,936	70,812	
5-yr. av. (Jan., 1948-52) .....	3,751,816	2,500,970	65,879	
SHEEP AND LAMBS				
January, 1953 ..	1,295,157	672,902	150,341	
January, 1952 ..	1,100,978	555,646	195,971	
5-yr. av. (Jan., 1948-52) .....	1,264,055	646,531	163,130	

### French, German Livestock

French cattle and hog numbers decreased in 1952, while the sheep count increased over the year before, the French Ministry of Agriculture has disclosed. Cattle numbers on October 1, were 16,194,000 against 16,240,000; hogs, 7,154,000 compared with 7,222,000; and sheep 7,662,000 against 7,585,000 in 1951. In West Germany, the cattle count as of December 3, showed a rise to 11,632,000 from 11,375,000 the year before, while hogs dropped to 12,972,000 from 13,603,000 the previous year.

### FEDERALLY INSPECTED SLAUGHTER

CATTLE		
	1953	1952
January .....	1,313,249	1,096,000
February .....	1,170,243	985,433
March .....		927,471
April .....		938,363
May .....		1,008,965
June .....		965,516
July .....		1,100,057
August .....		1,134,882
September .....		1,214,526
October .....		1,151,371
December .....		1,251,683
CALVES		
	1953	1952
January .....	453,075	382,000
February .....	421,826	343,188
March .....		390,990
April .....		405,485
May .....		387,645
June .....		392,269
July .....		430,042
August .....		426,100
September .....		496,189
October .....		601,561
November .....		509,736
December .....		522,786
HOGS		
	1953	1952
January .....	6,267,088	6,835,000
February .....	4,549,511	5,778,840
March .....		5,776,319
April .....		5,281,069
May .....		4,482,337
June .....		4,259,011
July .....		5,641,292
August .....		5,592,147
September .....		4,290,433
October .....		5,492,004
November .....		5,771,748
December .....		7,250,961
SHEEP AND LAMBS		
	1953	1952
January .....	1,288,675	1,042,400
February .....	1,088,153	989,892
March .....		971,477
April .....		940,896
May .....		939,291
June .....		925,646
July .....		908,089
August .....		1,092,816
September .....		1,243,133
October .....		1,426,510
November .....		1,069,468
December .....		1,217,577
YEAR'S TOTALS		
	1953	1952
Cattle .....	2,488,492	2,081,679
Calves .....	874,901	725,015
Hogs .....	10,816,599	12,613,515
Sheep .....	2,376,828	2,032,156

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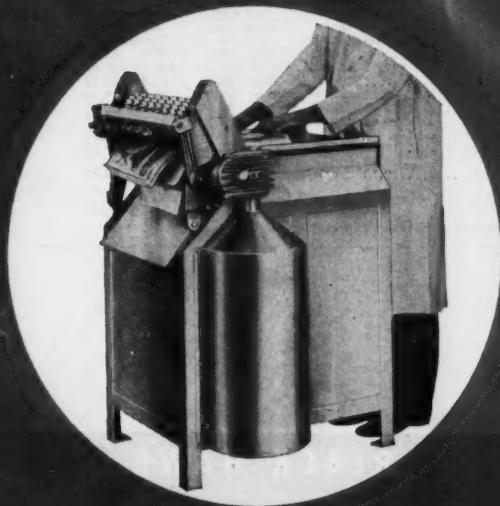
Upton 3-4016





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## saves 2 ways!



### 1. Assures Higher Yield

1% higher yield over any other method is guaranteed or money back. Usual increase is at least 2%.

### 2. Increases Production

The machine is cycled for 900 bellies per hour.

**A**re you wasting your bacon? You are, if you're skinning bellies by any method other than with a Townsend Bacon Skinner. And the waste adds up to at least 1%, or even as high as 3%. Why spend extra labor to waste part of your bacon in the lard tank?

Because of its close-cutting, high-yield performance, the Townsend Bacon Skinner can enable you to show an extra profit from every hog of 23 cents or more.

Multiply that 23 cents by your weekly hog-kill, and you'll see how much this machine can earn for you each week — how quickly it will pay for itself.

Write for full details on the Townsend Bacon Skinner. And ask, too, about the Townsend Pork-Cut Skinner and the Townsend Ham Fatter — a team that brings you extra profits from your ham operation.

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2421 Hubbell Ave., Des Moines, Iowa

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended March 7, compared with the same time 1952, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.		VEAL CALVES Good and Choice		HOGS* Gr. B <sup>1</sup> Dressed		LAMBS Gd. Handyweights	
	1953	1952	1953	1952	1953	1952	1953	1952
Toronto .....	\$21.57	\$27.06	\$30.50	\$33.12	\$26.60	\$25.60	\$26.00	\$30.13
Montreal .....	27.50	27.50	26.50	26.55	27.60	25.61	22.00	23.45
Winnipeg .....	20.44	26.81	26.00	34.00	25.22	24.10	24.25	25.50
Calgary .....	19.95	25.98	26.66	33.96	25.75	23.35	22.11	20.00
Edmonton .....	20.40	24.30	29.00	31.25	25.60	23.35	22.40	22.00
Lethbridge .....	...	...	23.00	...	25.45	23.10	21.50	...
Pr. Albert .....	19.90	23.25	26.50	28.00	24.00	23.35	...	...
Moose Jaw .....	19.70	...	25.60	...	24.10	...	...	...
Saskatoon .....	19.70	23.50	29.00	35.50	24.60	23.35	20.50	23.00
Regina .....	19.60	...	26.25	...	24.60	...	19.75	...
Vancouver .....	20.25	30.50	26.50	32.40	27.37	...	...	28.85

\*Dominion Government premiums not included.



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BONELESS MEATS AND CUTS  
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**HUNTER PACKING COMPANY**  
EAST ST. LOUIS, ILLINOIS



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HUNTERIZED SMOKED AND CANNED HAM

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- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 14, 1953, as reported to The National Provisioner:

CHICAGO	
Armour, 6,801 hogs; Wilson, 2,374 hogs; Agar, 6,411 hogs; shippers, 5,251 hogs; and others, 19,909 hogs.	
Total: 21,526 cattle; 1,504 calves; 40,746 hogs; and 8,813 sheep.	

KANSAS CITY	
Armour .....	3,057
Swift .....	3,421
Wilson .....	1,093
Butchers .....	5,271
Others .....	1,550
Totals .....	14,392

OMAHA	
Armour .....	5,802
Cudahy .....	4,384
Swift .....	5,175
Wilson .....	2,430
Cornhusker .....	607
Neb. Beef .....	517
Eagle .....	57
Gr. Omaha .....	439
Hoffman .....	132
Rothschild .....	365
Roth .....	870
Kingman .....	1,208
Merchants .....	105
Midwest .....	120
Omaha .....	475
Union .....	429
Others .....	9,945
Totals .....	23,115

E. ST. LOUIS	
Armour .....	2,677
Swift .....	4,407
Hunter .....	1,143
Hell .....	...
Krey .....	...
Seiloff .....	...
Laclede .....	...
Totals .....	8,227

ST. JOSEPH	
Swift .....	3,678
Armour .....	2,479
Others .....	4,082
Totals* .....	10,239

SIOUX CITY	
Armour .....	4,480
Cudahy .....	3,636
Swift .....	3,131
Butchers .....	364
Others .....	7,892
Totals .....	19,512

WICHITA	
Cudahy .....	1,851
Kansas .....	452
Dunn .....	106
Dold .....	78
Sunflower .....	...
Pioneer .....	100
Excel .....	753
Others .....	1,891
Totals .....	5,231

OKLAHOMA CITY	
Armour .....	1,830
Wilson .....	2,138
Butchers .....	204
Totals* .....	4,172

LOS ANGELES	
Armour .....	285
Cudahy .....	163
Swift .....	394
Wilson .....	348
Acme .....	6
Atlas .....	900
Clougherty .....	...
Coast .....	127
Bridgeford .....	23
Commercial .....	752
Gr. West .....	437
Harman .....	208
Luer .....	...
Others .....	4,671
Totals .....	8,813

DENVER	
Armour .....	1,405
Swift .....	1,849
Cudahy .....	1,238
Wilson .....	1,000
Others .....	6,498
Totals .....	12,080

CINCINNATI	
Gall .....	3
Kahn's .....	2
Meyer .....	...
Schlachter .....	125
Northside .....	15
Others .....	3,389
Totals .....	3,517

ST. PAUL	
Armour .....	5,805
Bartusch .....	790
Cudahy .....	1,030
Rirklin .....	884
Superior .....	1,398
Swift .....	5,970
Others .....	2,170
Totals .....	17,596

FORT WORTH	
Armour .....	1,403
Swift .....	2,617
Blue Bonnet .....	379
City .....	344
Rosenthal .....	628
Totals .....	5,371

TOTAL PACKER PURCHASES	
Week Ended Mar. 14	Week Prev. 1952
Cattle .....	153,291
Hogs .....	259,186
Sheep .....	84,354

## CORN BELT DIRECT TRADING

Des Moines, Ia., March 18, Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:	
160-180 lbs. ....	\$18.15@20.40
180-240 lbs. ....	19.90@20.90
240-300 lbs. ....	18.95@20.80
300-360 lbs. ....	18.35@19.40
360-420 lbs. ....	18.15@19.00

Sows: 440-550 lbs. .... 16.10@17.90

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

This week estimated	
Mar. 12 .....	44,000
Mar. 13 .....	45,000
Mar. 14 .....	45,000
Mar. 15 .....	24,500
Mar. 16 .....	57,500
Mar. 17 .....	47,500
Mar. 18 .....	45,000

## CANADIAN KILL

Inspected slaughter in Canada for week ended Mar. 7:

CATTLE	
Period Mar. 7	Same Wk. Last Yr.
Western Canada ..	12,264
Eastern Canada ..	14,227
Total .....	26,491

HOGS	
Western Canada ..	47,676
Eastern Canada ..	53,305
Total .....	100,981

SHEEP	
Western Canada ..	2,435
Eastern Canada ..	2,695
Total .....	5,130

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Mar. 12:

CATTLE	
Los Angeles .....	9,500
N. Portland .....	2,210
S. Francisco .....	1,050



Sheep  
13,034  
8,463  
422  
341  
22,260

Sheep  
209  
...  
...  
...  
13  
222

Sheep  
1,984  
...  
722  
...  
2,384  
1,443  
6,533

Sheep  
1,690  
2,165  
...  
26  
3,881

858  
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1952  
107,522  
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65,500

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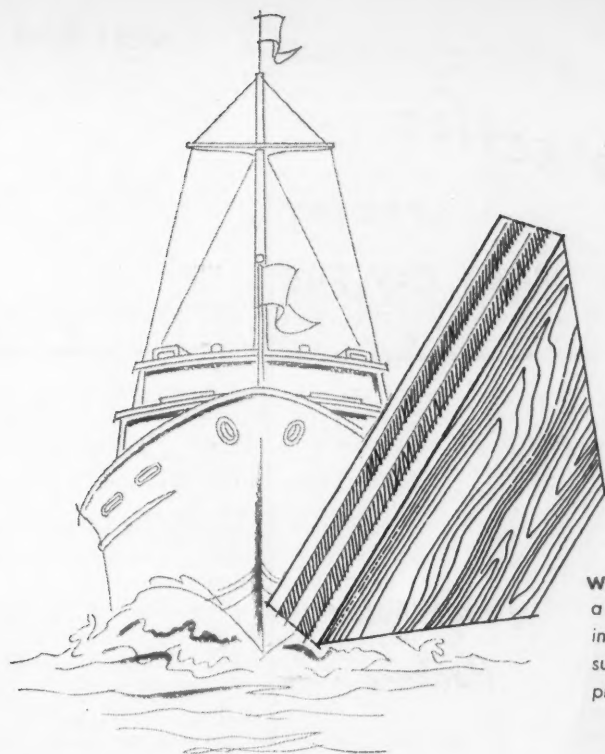
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3,100

STOCK

ic Coast  
12:  
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00 175  
15 1,350  
00 2,326

1, 1953



**WATERPROOF GLUE—**  
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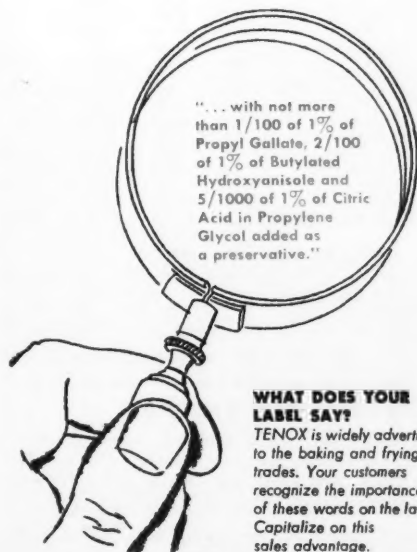
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pockets of low temperature air which  
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## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:	
Week ending Mar. 14, 1953.	14,989		Week ending Mar. 14, 1953.	8,875
Week previous	15,064		Week previous	7,972
Same week year ago	10,479		Same week year ago	14,875

COW:		PORK CURED AND SMOKED:	
Week ending Mar. 14, 1953.	923	Week ending Mar. 14, 1953.	497,038
Week previous	906	Week previous	509,791
Same week year ago	1,257	Same week year ago	385,475

BULL:		LARD AND PORK FATS:	
Week ending Mar. 14, 1953.	532	Week ending Mar. 14, 1953.	101,847
Week previous .....	667	Week previous .....	16,272
Same week year ago .....	475	Same week year ago .....	19,352

VEAL:		LOCAL SLAUGHTER	
Week ending Mar. 14, 1953.	12,483	CATTLE:	
Week previous .....	12,786	Week ending Mar. 14, 1953.	8,993
Same week year ago .....	11,561	Week previous .....	9,012

LAMB:		Same week year ago .....	5,430
Week ending Mar. 14, 1953.	33,450		
Week previous .....	32,647	CALVES:	
Same week year ago .....	20,264	Week ending Mar. 14, 1953.	7,067

<b>MUTTON:</b>		Week previous .....	6,024
Week ending Mar. 14, 1953.	1,096	Same week year ago .....	5,924
Week previous .....	884		
Same week year ago .....	1,272	<b>HOGS:</b>	
		Week ending Mar. 14, 1953.	45,620

<b>HOG AND PIG:</b>		Week previous .....	50,24
Week ending Mar. 14, 1953.	7,735	Same week year ago .....	47,88
Week previous .....	9,637		
Same week year ago .....	7,000	<b>SHEEP:</b>	
		Week ending Mar. 14, 1953.	41,10

<b>PORK CUTS:</b>	Week previous .....	46.71
Week ending Mar. 14, 1953.1,606,870	Same week year ago .....	33.08
Week previous .....		
Same week year ago .....		

<b>COUNTRY DRESSED MEATS</b>
------------------------------

BEEF CUTS:		VEAL:	
Week ending Mar. 14, 1953	134,906	Week ending Mar. 14, 1953.	8,275
Week previous .....	95,630	Week previous .....	7,071
Same week year ago .....	13,749	Same week year ago .....	6,985

VEAL AND CALF CUTS:		HOG:	
Week ending Mar. 14, 1953	5,371	Week ending Mar. 14, 1953.	2
Week previous .....	5,588	Week previous .....	
Same week year ago .....	5,000	Same week year ago .....	

LAMB AND MUTTON CUTS:	
Week ending Mar. 14, 1953.	2,255
Week previous	1,571
Same week year ago	1,100

## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending March 14, was reported by the U. S. Department of Agriculture as follows:

City or area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	10,150	10,312	47,979	46,363
Baltimore, Philadelphia	6,523	1,227	25,845	749
Cincinnati, Cleveland, Detroit				
Indianapolis	16,829	5,149	97,506	8,585
Chicago Area	24,271	5,989	70,585	16,350
St. Paul-Wis. Areas <sup>2</sup>	26,230	33,243	97,224	7,434
Iowa-So. Minnesota <sup>3</sup>	27,135	8,114	212,788	35,330
St. Louis Area <sup>4</sup>	13,993	4,626	82,168	7,382
Sioux City	10,830	5	27,936	7,915
Omaha	25,364	444	47,927	20,365
Kansas City	14,410	2,407	30,316	9,850
Louisville, Evansville, Nashville, Memphis	6,703	6,833	46,463	Not Available
Georgia-Alabama Areas <sup>5</sup>	5,851	1,905	24,003	
St. Joseph, Wichita, Oklahoma City	17,678	2,185	46,162	12,474
Ft. Worth, Dallas, San Antonio	14,373	5,963	17,703	5,170
Denver, Ogden, Salt Lake City	13,074	490	15,992	14,617
Las Angeles, San Francisco Areas <sup>6</sup>	23,711	2,120	32,168	33,337
Portland, Seattle, Spokane	5,316	394	13,687	4,503
Grand Total	262,441	91,406	936,452	230,424
Total previous week	265,721	89,437	952,674	248,785
Total same week, 1952	187,301	68,644	1,143,466	203,922

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif. (Receipts reported by the USDA, Production & Marketing Administration)

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended March 13:

	Cattle	Calves	Hogs
Week ending March 13	2,722	991	13,404
Week previous (five days)	2,831	997	11,445
Corresponding week last year	2,297	562	17,370

ation)

8,875  
7,972  
14,875

97,038  
90,791  
85,475

01,847  
16,272  
19,352

8,903  
9,012  
5,430

7,097  
6,625  
5,920

45,620  
50,246  
47,888

41,102  
46,715  
33,083

ATS

8,258  
7,070  
6,986

26  
7  
4

191  
373  
144

March  
ure as

Sheep  
& Lambs  
46,363  
749

8,585  
16,350  
7,434  
35,330  
7,382  
7,915  
20,365  
9,850

Not  
Available

12,474  
5,170  
14,617  
33,337  
4,503  
220,424  
248,785  
208,922

So. St.  
Includes  
Includes  
Ottumwa,  
Includes Bir-  
us, Moul-  
Francisco,

stration)

plants  
and Tif-  
Florida,

Hogs  
13,404  
11,445  
17,370

21, 1953